

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 86

JANUARY 9, 1932

Number 2

The Ability to Endure Is The Thing That Counts



Even abuse will not harm DURATYLE. Its smooth, even surface stays that way throughout its long life. Specially designed to withstand the severe conditions found in packing plants, it has the ability to meet any test, no matter how severe.



May we explain further? Write for details today.

Packing plant floors, like the everlasting pyramids of Egypt, require extreme stamina to endure the rigors of time and hard wear. Packing plant operations, with their ravaging effects of hard wear and the destructive influence of hot water, grease and animal acids incident to every process, soon show their effects on ordinary floors.

DURATYLE, The Better Floor, is totally unaffected by any of these. It provides a permanent installation that continues to give superior service, year after year, without attention or replacement; in fact, it often outlasts the plant itself. You need DURATYLE in your plant; easily and quickly installed, it will pay for itself many times over.



BETTER FLOORS



DURATYLE

Drehmann Paving & Construction Co., 508 Glenwood Ave., Philadelphia, Pa.

The CUDAHY PACKING CO.

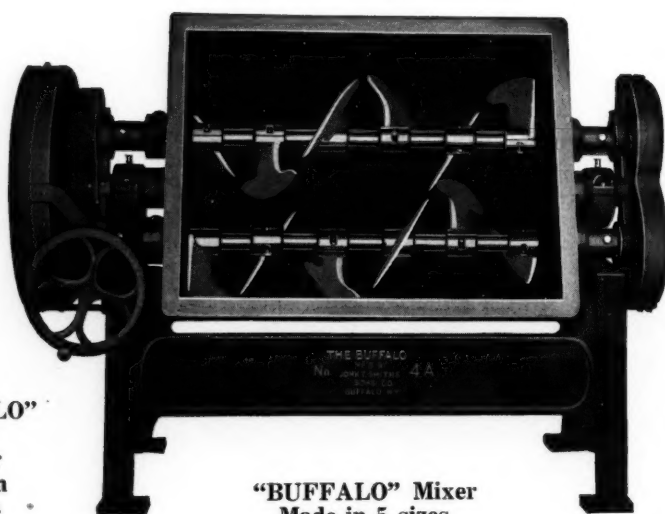
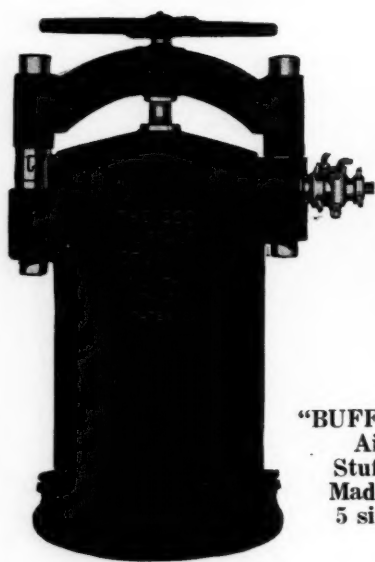
*has recently installed
these LATEST MODEL*

"BUFFALO" Machines



"BUFFALO" Grinder Made in 5 sizes

Experience has taught this prominent packer that "BUFFALOS" produce the finest quality sausage at substantial SAVINGS in time and labor.



"BUFFALO" Mixer Made in 5 sizes

The country's leading packers and sausage makers use "BUFFALO" machines. It will pay you to investigate this modern line!

JOHN E. SMITH'S SONS COMPANY

50 Broadway

Buffalo, N. Y., U. S. A.

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 86. No. 2

JANUARY 9, 1932

Chicago and New York

Building Efficiency Into the Meat Plant

Skimming the Catch Basin a Disagreeable Job That Can Be Simplified by Improved Design

VIII—Reducing Catch Basin Labor Cost

Catch basins will pay their way and earn a profit—when they are operated properly.

When neglected they may be not only a disagreeable nuisance, but a source of considerable loss. This is particularly true when they are not skimmed frequently and kept in a clean, sanitary condition.

Neglect of the catch basin results in greases high in free fatty acids going into the rendering

tank. Frequently these will adversely affect color and quality of an entire rendering.

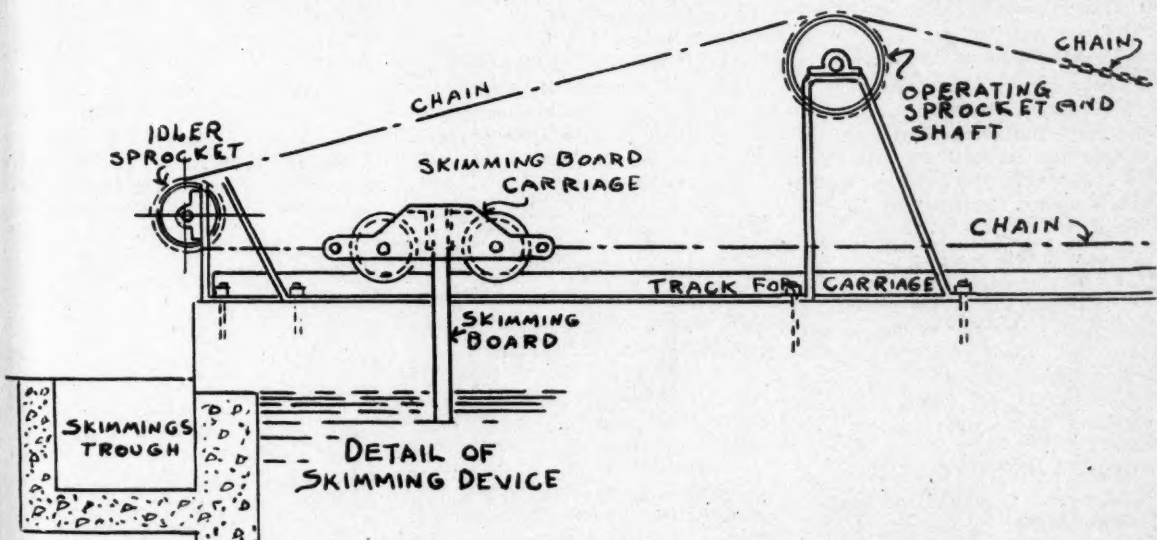
Lower prices are the result. This loss in revenue may be great enough to offset the gain in grease from the catch basin.

Taking care of the old-style catch basin is a dirty, disagreeable job, and no doubt is shirked as much as possible. The way to get a disagreeable job done efficiently is to eliminate the dis-

agreeable features of that job.

This is just what Smith and Jones (see NOTE) are trying to do in their new plant. They have been talking over a new design of catch basin, that can be kept clean and sanitary with little trouble, and that can be skimmed efficiently without the workman so much as soiling his hands!

Dick Jones, the practical operating man of the combination, is describing this new catch basin to his partner, Tom Smith. Packers interested in im-



SIMPLE DEVICE ELIMINATES DISAGREEABLE FEATURES OF SKIMMING CATCH BASIN.

A skimming board operated by a carriage on rails makes a simple job out of what formerly was a disagreeable task, and reduces the cost of skimming the catch basin. The board is operated by a chain and crank. It takes but a few minutes several times a day to do what formerly required the full time of one man in the larger plants.

proving what always has been a disagreeable feature of the packing plant will want to "listen in" on the discussion.

NOTE—A packinghouse operating executive, who is well-known as a resourceful expert, puts his ideas and the results of his experience into the mouths of these two mythical packinghouse partners, Smith and Jones.

This is the eighth in the series. Previous discussions appeared in THE NATIONAL PROVISIONER pages as follows: Hog killing and cutting, Nov. 23, 1929; 24-hour chill, March 27, 1930; location of departments, May 17, 1930; hog head processing, July 19, 1930; side sprays in coolers, Nov. 8, 1930; sales cooler refrigeration, March 28, 1931; brine leaching vats, May 16, 1931.

Better Catch Basins

By Howard M. Wilson.

"Good morning, Tom."

"Good morning, Dick. Well, what have you up your sleeve today? Something good, I should judge from the twinkle of your eye."

"Yes, Tom, I just received a blueprint of a new up-to-date catch basin I have been planning to install as the final catch basin in our new plant. I saw a catch basin like it in a plant I visited last summer, and the superintendent was kind enough to send me the plans."

"Now, Dick, I can't see anything about a catch basin to enthuse about. I didn't know there was any particular difference in any of them. Every one I ever saw was like all the others, in one respect at least—it was a greasy, dirty-looking mess."

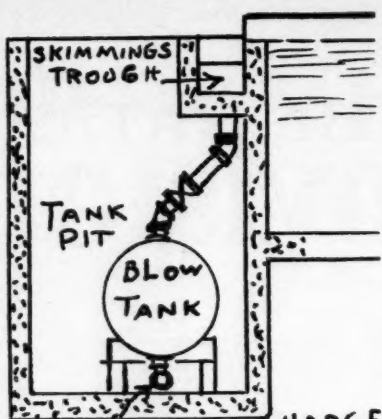
"Of course, I suppose that's what they are for—to catch the dirty refuse which finds its way to the sewer, and I suppose they are not expected to be clean. Anyway, I know I would rather do lots of things I can think of than skim one of them, and the men who do skim them usually show the effects of it."

Not the Same Old Trap.

"That's just it, Tom. This new design is entirely different from the regulation type you always have seen, that required the constant attention of a man skimming all day long with a long-handled dipper. And a hard disagreeable job it is. Here is the plan:

"You will note the basin is of concrete construction, the top being just level with the top of the ground. It has a paved areaway around it, with a low curb which makes for a clean sanitary layout. It can be flushed off daily with the hot water hose, and everything drains right back into the catch basin."

"During the day's operations, if any grease is spilled around the basin, it is easily washed up and caught again in the basin. This basin, as installed, is self-emptying when the bottom gate is opened. The basin can be flushed out with clean hot water at the end of



DETAILS OF TANK PIT.

Skimmings are run into the skimming trough, from where they flow into the blow tank. From here they are raised to the rendering department.

each day, making it as clean and sweet as possible.

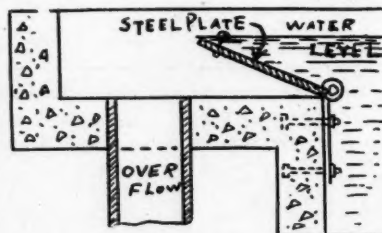
"There is nothing in this layout to breed high free fatty acids. Check up on the reasons for high acid greases in any plant, and what do you find is the chief cause? I'll tell you.

Improving Grease Quality.

"Greases are reclaimed from outside catch basins, which are usually so located and constructed that it is next to impossible to collect the greases as frequently as should be done. The job of skimming and taking the grease to the rendering department is a dirty, disagreeable task—one that is shirked as much as possible.

"The result is that fats are allowed to lie in water of just the right temperature to promote decomposition, and the acid content is high by the time the product is rendered.

"Now, it wouldn't be so bad if it were only the fats from the catch basin itself which were affected. But in most cases these catch basin skimmings are rendered along with other materials which are delivered promptly and in good condition to the tanks. The high



DETAIL OF WATER LEVEL CONTROL.

When preparing to skim, the operator raises the gate to the desired height. In a few minutes the water level rises to a point where it is just level with the top of the blow-tank trough. The skimming board is then drawn over the basin, pushing the grease into the trough.

acid fats, therefore, affect the color and acid content of the entire production. In most cases this means a reduction of from $\frac{1}{8}$ to $\frac{1}{4}$ ¢ per lb. in the value of the grease."

"Yes, Dick, I know from the selling end that it is much easier to sell greases of good quality than those of questionable quality. What you say about the price is quite true, but you don't accomplish this improvement simply by keeping the catch basin clean. That helps, of course, but why do you figure the handling will be any more prompt with this latest catch basin idea?"

"Well, you see, Tom, I figure like this: If you have trouble getting a dirty, disagreeable job done as frequently and as well as it should be done to get all the product and protect its quality, the thing to do is to make that job as convenient and agreeable as possible. When you do this, you will have no trouble getting the desired results.

"You usually save enough in labor cost alone to pay for the installation of the improvements.

Making the Work Easy.

"Take another look at this print. You see it is equipped with a mechanical skimmer and blow tank. No more skimming with the long-handled spoon. You simply turn the crank and the grease is removed from the catch basin and flows by gravity into the blow tank. From here it is blown by steam into the rendering tank.

"I saw the original installation of this basin, completely skimmed and the grease delivered to the tank in five minutes. The work was done by the foreman of the rendering department of this plant, and he did not even soil his hands, much less his clothes. No coveralls are necessary with this layout."

"Sounds good, Dick, but I don't exactly understand how this is accomplished. I see there is a skimming board, and I presume this is pulled across the surface of the water in the basin. But how does the grease get over the side into the blow tank trough?"

How It Is Done.

"Well, Tom, note the opening for the overflow at the discharge end of the basin. You see the little hinged gate in this opening? This fits fairly snug, is hinged at the bottom and can be raised or lowered by a small chain which runs back to the crank end of the skimmer. The first thing the operator does when preparing to skim is to raise this little gate to the desired height. Looking at the elevation sketch you will see that the wall on the blow tank side is cut down about 6 in. lower than the opposite side and ends of the

basin, but it is still about 4 in. higher than the settling water level.

Less Water to Tank.

"In a few minutes after the little gate is raised the water level has raised to a point where it is just level with the top of the blow tank trough. When the skimming boards are drawn across the basin with the crank and chains, it is a simple matter to push the surplus fats into the trough.

"Along with the fats you take some water, of course, but just about what is necessary to flow the fats through the 4-in. pipe into the blow tank. When skimming is finished, the gate is lowered and the water goes back to the settling level. A very satisfactory practice is to skim this basin every two hours."

"Say, Dick, how about that water going into the blow tank with frequent skimmings? I should think you would get more water in the tanks than you would like."

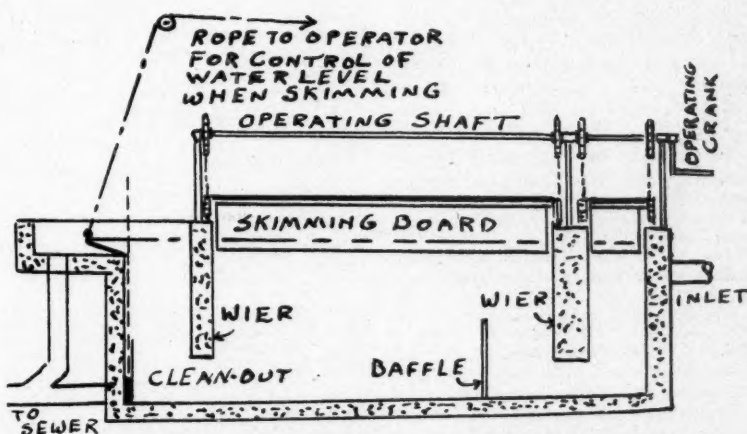
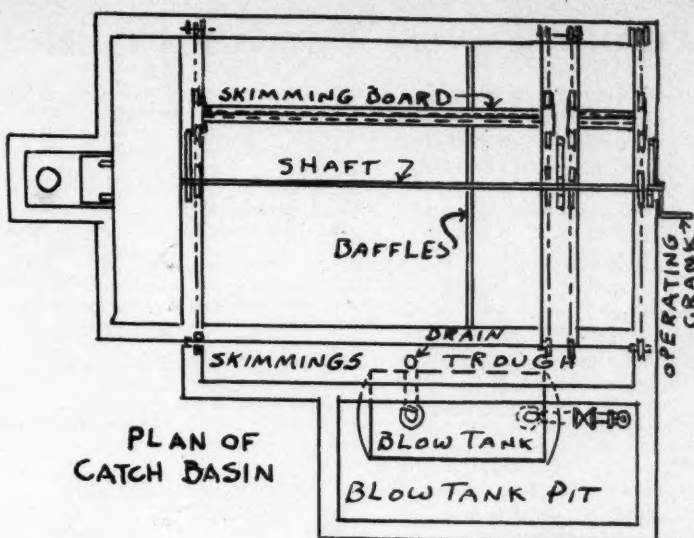
"No, Tom, we don't. In fact, not as much as when we skim by hand and deliver in trucks. In the blow tank discharge line (which, by the way, must not have any right angle elbows in it, but rather long angle bends) there is a pipe brought out at a point 3 or 4 in. above the catch basin and just long enough to discharge into the basin. This line has a quick opening and closing valve. Another is installed in the inlet line to the blow tank.

Getting Rid of Surplus Water.

"When the skimmings are all in the blow tank the inlet valve is closed, the steam turned on and the skimming boards are run to the back side of the basin. All this is done while the pressure is building up in the blow tank. The greater part of the water in the skimmings has settled to the bottom of the tank and, of course, comes out of the discharge line first.

"With the valve on the by-pass line open, all the operator has to do is watch the water as it discharges until skimming begins to come through, then to close the valve quickly. The skimmings, with the surplus water out, are sent to the rendering tank. In this manner we get a great deal less water in our inedible tanks, and here again we save money. You know I like this idea of getting rid of the surplus water almost as well as the mechanical skimming device."

"Yes, that's a good idea, Dick, but while we are going over this catch basin proposition, what are you planning to do in regard to catch basins inside the plant? I believe there are a great many departmental fat interceptors in use nowadays. Some claim they get a higher grade of grease by catching it at the source."



PLAN AND SECTION OF IMPROVED CATCH BASIN.

These sketches show the general design. Note the water regulator shown at the left of the section sketch. Construction details of this lever are shown in another sketch published herewith.

"Well, Tom, I have been considering that angle too, but I am not sold on the idea of having the plant cluttered up with small catch basins in every department like some places I have seen.

How About Small Catch Basins?

"I am planning to have a small catch basin on the fat washing operations, both beef and hog departments, and on any cooking operations where the skimming, when caught in the department, will be classed as edible instead of inedible, as it would be in the main catch basin.

"But that is about all. I believe these department catch basins can be overdone, and you can soon stick enough of them around to keep several men busy skimming and cleaning them. And very often the differential on the volume saved won't even pay for the

labor involved, let alone paying for the installation."

"I do not intend to have a catch basin directly under the black gut and peck hasher and washing layouts, as it is my opinion that the fats when held up at this point become more contaminated and dirtier than they do if caught in the main catch basin. With this layout on catch basins, we should never produce any greases whatsoever of a lower grade than yellow, and most of the time it will grade B white.

Keep Fats Out of the Sewer.

"Of course, you understand, Tom, in laying out our sewer lines there will be a sharp line drawn between the fat bearing waters and those from the storm and sanitary sewers, and all departments not likely to have any fats or greases finding their way to the

(Continued on page 53.)

Armour Paves Way for Profits

Sales of Armour and Company for the fiscal year ended October 31, 1931, totaled \$668,000,000, compared with about \$900,000,000 in 1930, although the tonnage volume was approximately the same.

This sharp reduction in dollar value of product and a heavy shrinkage in inventory values, not only of the parent company but of subsidiary companies, resulted in a net loss for the year of \$17,339,136, after depreciation and interest.

President T. G. Lee points out that the cash position of the company is excellent. There are no bank loans and acceptances and accounts payable are \$10,775,346 less than at the end of the previous year. Cash on hand amounts to \$33,208,706, an increase of \$21,305,979. Since the end of the fiscal year the company's cash position has further improved, and working capital is accordingly ample to take care of the needs of the business and to meet all current obligations.

During the year the company retired \$5,082,000 funded debt, \$6,764,600 of guaranteed stocks of subsidiary companies and \$2,067,100 of Illinois preferred stocks, without additional financing. The depreciation taken during the year was \$4,981,486 in excess of additions and renewals to the property account. The ratio of current assets to current liabilities at the end of the year was 10 to 1.

"Current operating costs have been so adjusted that results for recent months have been on a more favorable basis," Mr. Lee said, "and it is apparent that stabilization of commodity values and any substantial improvement in general business conditions should be favorably reflected in the earnings of the company."

Losses in Subsidiaries.

Commenting on the situation, Mr. Lee called attention to the fact that in addition to inventory losses of the parent companies, the Armour Fertilizer Company showed material losses for the year, and in addition some \$2,000,000 on account of bad debts of previous years were charged off. The decline in South American exchange rates caused a loss of \$3,000,000 in the revaluation of South American net current assets. The latter amount, however, will be recovered if and when exchange rates return to normal.

Conditions for the Armour Leather Company were unsatisfactory, and the portions of its fiscal periods included in the statement showed a substantial loss. A considerable loss was taken also in getting a heavy inventory of canned goods down to a more workable basis.

"During the last eight months of the year sales efforts effected a material reduction in inventory over and beyond that occasioned by shrinkage in values,"

Mr. Lee said. "Our inventory at the close of the year was \$68,086,007, as against \$112,214,954 at the beginning of the year—a reduction of \$44,128,947. Our present inventory is entirely adequate for our normal trade requirements, and rigid inventory control is being exercised to keep stocks from exceeding the known purchasing demand. This reduction in inventory effected during the year proved fruitful, for price levels continually declined and the adverse effects were thereby minimized."

The net loss for the year, after payment of dividends on preferred and guaranteed stocks brought about a reduction of \$22,936,326 in the surplus account as compared with the first of the year.

Consolidated Balance Sheet.

The consolidated balance sheet of Armour and Company, an Illinois corporation, including Armour and Company of Delaware, The North American Provision Company and their subsidiaries for the fiscal year ended October 31, 1931, compared with that for the year ended November 1, 1930, is as follows:

	October 31, 1931.	November 1, 1930.
ASSETS.		
Current Assets:		
Cash	\$ 33,208,706	\$ 11,902,727
Accounts receivable.....	29,318,160	41,150,583
Notes receivable.....	8,003,357	10,685,955
Inventories of merchandise (less drafts drawn against foreign consignments, 1931 — \$1,482,261; 1930 — \$4,424,497).....	\$68,086,007	\$112,214,954
*Packing house products, at market values less allowance for selling expenses—other products and supplies, at cost or market, whichever is lower.		
	\$138,616,280	\$175,954,219
Investment Stocks, Bonds and Advances.....	\$15,420,231	19,091,114
*Including companies' securities at cost of \$1,454,352.		
Properties:		
Land, buildings, machinery and fixed equipment	194,273,111	198,100,132
Refrigerator cars, delivery equipment, tools, etc.....	13,987,603	15,167,345
Franchises and leaseholds	2,195,329	2,170,052
	\$210,456,043	\$215,437,529
Deferred Charges, including unamortized discount	8,840,218	10,307,763
	\$373,338,722	\$421,390,625
LIABILITIES.		
Current Liabilities:		
Acceptances payable.....	\$ 583,486	\$ 8,615,743
Accounts payable.....	13,140,691	15,883,780
	\$ 13,724,177	\$ 24,499,523
First Mortgage Gold Bonds:		
Illinois Company—4½%, due in 1939.....	50,000,000	50,000,000
Delaware Company—5½%, guaranteed, due in 1943.....	55,768,000	60,000,000
Morris & Company—4½%, due in 1939.....	12,605,000	13,515,000
	\$118,433,000	\$123,515,000
Reserve for Contingencies	2,000,000	2,000,000
Minority Stockholders' Equity in common stock and surplus of controlled companies herein consolidated....	1,485,079	1,911,610
Guaranteed Cumulative Preferred Stock Issued:		
Delaware Company—7%	60,323,400	60,972,100

The North American Provision Company—6%	6,115,900
	\$ 60,323,400
7% Cumulative Preferred Stock Issued—Illinois Co.	57,231,300
(Dividends paid to January 2, 1931.)	59,298,400
Common Stock Issued—Illinois Co.: (Par Value \$25.00 per share)	
Class "A"	50,000,000
Class "B"	50,000,000
	\$100,000,000
Surplus	20,141,706
	\$373,338,722
	\$421,390,625

Income and Surplus.

The consolidated income and surplus statements for the fiscal years 1931 and 1930 for Armour and Company, including Armour and Company of Delaware, the North American Provision Company and their subsidiaries, are as follows:

	October 31, 1931.	November 1, 1930.
Result before depreciation and interest charges	\$ 2,662,619	\$ 21,388,104
Depreciation—Buildings, machinery, cars and equipment	7,172,280	7,314,958
Result before interest charges	\$ 9,854,908	\$ 14,073,146
Interest charges.....	7,494,228	9,332,119
Result before dividends.....	\$ 17,339,136	\$ 4,741,027
Surplus adjustments not applicable to current year operations.....	\$77,262	144,684
Surplus at beginning of year	43,078,092	47,138,668
	\$ 25,661,694	\$ 52,024,379
Preferred stock dividends	5,519,928	8,946,287
Surplus at end of year.....	\$ 20,141,706	\$ 43,078,092

*Charges for losses and reserves not applicable to this year's operations, less credits arising on purchase and retirement of securities of companies herein consolidated.

The directors of the company are Samuel McRoberts, Albert H. Wiggin, Charles F. Curtiss, A. Watson Armour, Arthur Reynolds, Arthur Meeker, Harvey J. Sconce, Laurance H. Armour, John S. Pillsbury, Sewell L. Avery, Philip L. Reed, Nelson Morris, Charles H. MacDowell, Henry W. Boyd, Charles J. Faulkner, jr., William V. Kelley and T. G. Lee.

Officers are T. G. Lee, president; Philip L. Reed, first vice-president and treasurer; Charles H. MacDowell, Frederick W. Ellis, Herbert S. Johnson, Warren W. Shoemaker, George A. Eastwood, Fred J. Reynolds, Isaac M. Hoagland, Harry G. Mills, Frank A. Benson, vice-presidents; Edward L. Lalumier, vice-president, secretary and comptroller; John A. Lane and Frederick Nymeyer, assistant comptrollers and assistant secretaries; Charles E. Hazard, Louis E. McCauley, Herbert G. Black and George H. Johnstone, assistant treasurers; John Schmidt, general auditor; Albert H. Willett and John A. Brown, assistant secretaries, and Harvey W. Morsch, assistant general auditor.

The finance committee is composed of Samuel McRoberts, T. G. Lee, Philip L. Reed, Arthur Reynolds, Albert H. Wiggin and Edward L. Lalumier, secretary.

GENERAL FOODS DIVIDEND.

Directors of General Foods Corporation have declared the regular quarterly dividend of 75c on its no par value common stock, payable February 1 to stock of record January 15.

Veteran Swift & Company Head Retires from Active Duty

Louis F. Swift, chairman of the board of directors of Swift & Company for the past year and president for the preceding twenty-eight years, announced his retirement at the close of the forty-seventh annual meeting of shareholders, held at the Union Stock Yards, Chicago, January 7.

Mr. Swift who recently celebrated his seventieth birthday was the second president of the company founded by his father, the late Gustavus F. Swift, and succeeded to the presidency on his death in 1903. He will remain a director of the company in the development of which he has been a leading factor, but plans to spend most of his time in California.

Mr. Swift is succeeded to the chairmanship by his brother, Edward F. Swift, one of the two vice-chairmen of the board. The new chairman began his meat packing career as a boy of twelve, helping his father about the yards and plant after school. On finishing school he began his active career in the Chicago stock yards, working through the various steps leading up to a practical knowledge of the business.

He was the first manager of the Kansas City plant of Swift & Company, assuming charge of that organization on December 3, 1887, and remaining there for five years when he returned to Chicago to take a larger part in the activities of the company. He has been a director of the company since its incorporation in 1885 and was elected vice-president in 1903. Mr. Swift is 68 years of age.

The directorate of the company was increased from nine to eleven members, two vice-presidents, William B. Traynor and John Holmes, being elected. Mr. Traynor has been associated with the company for 30 years and Mr. Holmes for 25 years.

The nine directors re-elected were: L. F. Swift, Lewis L. Clarke, Edward F. Swift, M. B. Brainard, L. A. Carton, Charles H. Swift, G. F. Swift, Harold H. Swift and Alden B. Swift.

Continuity of operations was cited as one of the outstanding features of the company's business during 1931 by President G. F. Swift in his address to the shareholders. At this meeting the annual financial statement which was released December 16, and which ap-

peared in THE NATIONAL PROVISIONER of December 19, 1931, was presented.

"We have not had to slow down for lack of livestock," Mr. Swift said. "Our volume of production is determined almost entirely by the output of livestock producers, not by the purchasing power of consumers."

Calling attention to the fact that meat and livestock prices have not only followed the downward trend of price levels but in some cases have gone below the 1913 level, he said:

"A drastic fall in the general level of prices creates difficult problems for everybody. Falling prices are particularly hard on farmers, livestock feeders, and raisers who have borrowed money to buy their farms or to carry on their farming operations. It is not easy for producers who contracted obligations when prices were on a higher level to pay interest on their loans or to repay the principal out of low priced products.

"We expect our business to give a good account of itself during 1932. The general price level shows signs of having reached a fair degree of stability—which is one of the first things we

need. Our manufacturing and distributing costs have been greatly reduced. Our business is highly diversified. Added to these is the fact that our production varies hardly at all with the ups and downs of other industries.

"We have to maintain at all times a certain working stock of meats and other products in the process of manufacture and distribution in order to meet the requirements of our trade. On these stocks we were obliged to take a large inventory loss. This loss was offset by manufacturing profits and by profits from the sale of various capital assets, including all of our refrigerator and tank cars.

"Another partial offset to our inventory losses was the large savings we made in expenses—in the cost of our supplies, and in the further improvement of operating and selling methods. While it was impossible to get our expenses reduced by as much as the value of our products declined, we made notable economies all along the line, economies which should help us materially in future years."

GENERAL FOODS EXPANDS.

General Foods Corporation has acquired Goldman Sachs Trading Corporation's interest in Frosted Foods Company, Inc. Following this acquisition, it was announced by General Foods that more than 200 retail stores in the East are handling the products of Frosted Foods, and that plans for 1932 call for "as rapid expansion as production and distribution factors permit."

Sales development is being conducted by Birdseye Packing Company, of Boston, a subsidiary of the Frosted Foods organization. Production facilities for quick-freezing foods under the patent rights of the Birdseye process have been established in two plants in Boston, and one each in Gloucester, Mass., Hillsboro, Ore., Butte, Mont., and Halifax, N. S. Nearly 100 different food items, embracing meats, seafoods, vegetables and fruits, are now being produced commercially.

This new acquisition gives General Foods complete control of Frosted Foods, including the Birdseye patents, for which the bulk of the purchase price was paid originally.

Development of quick-frozen foods was started experimentally in Springfield, Mass., under the direction of the General Foods Sales Company, Inc. The experimental sales operation encountered satisfactory public acceptance for foods, and distribution was later extended through New England by the Birdseye Packing Company, subsequently formed.

It is now spreading through the East, including several retail outlets in New York metropolitan district, in Philadelphia and Pittsburgh.



NEW SWIFT CHAIRMAN.

Edward F. Swift succeeds to the chairmanship of the board of directors of Swift & Company on the retirement of his brother, Louis F. Swift, who will remain a director of the company but who plans to spend most of his time in California.

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

AMOUNT OF FEED NECESSARY.

An Eastern packer complains that on his livestock from the West the stock yard company in his city persists in feeding the animals, notwithstanding they have been fed only about 24 hours previously. They claim they are compelled to feed the animals under B.A.I. regulations. He objects, and asks if he must submit to such an expense.

Answer.—This particular yard company has been noted for forcible feeding of animals delivered through their facilities. Similar trouble arose a few years ago, and they temporarily ceased doing this. They are misstating facts when they attribute this feeding to the regulations of the U. S. Bureau of Animal Industry. This can be verified by inquiry of the local B. A. I. representative or to the Washington office.

Livestock in transit must be fed at intervals of 28 or 36 hours, under provisions of the so-called 28-hour law. The B. A. I. prescribes the proper ration for that feeding. When the live stock is unloaded and tendered for delivery that law no longer applies, and the packer is the sole judge of whether additional feed is to be supplied.

Notify the yard company of your wishes as to feeding your stock. Also advise them no further payment for feed will be made except when specifically ordered by you. You can also recover the amounts paid if you wish to press the claim by suit.

It would seem this stock yard management should be careful in attributing this feeding service to the B. A. I. regulations unless they know whereof they speak. That bureau stands "four square" upon its own regulatory measures, but ordinarily prefers to do its own "interpreting" of these, instead of having outsiders do it for them.

DRENCHING HOGS.

A packer in the East writes that he received hogs during the recent hot spell with the bedding and car dry and with four dead hogs. He presented his claim, which the railroad declined on the ground that the heat was an "act of God." He asks his rights.

Answer: Granting that heat is an "act of God," so are the seasons, the tides and every natural phenomenon.

A carrier is required by law to use due diligence and care to protect hogs from excessive heat in the summer and cold in the winter. The one exception would be an unprecedented hot spell or cold spell at a season when such an event was unheard of. Certainly carriers can expect no one to excuse

them for non-protection from heat in September in this zone.

The papers submitted show the car passed two recognized drenching stations between the hours of 8 a. m. and 4 p. m. with the registered temperatures 90 and 85 deg. No operating man with good judgment would have permitted that. A claim agent who would let that claim go to suit should be and probably would be discharged by his company.

By all means this inquirer should collect his claim in full.

TRAIN MEN IN SELLING.

The J. S. Hoffman Company held a sales convention of their entire organization in Chicago last week. In addition to the Chicago organization the full strength of the New York sales staff was present.

A wonderful display of the entire Hoffman line, made up of cheese, sausage, dried beef and corned beef, was held in their quarters, and speakers were there to give full information on the entire line.

The outstanding feature of this convention was the manner in which the merchandise was displayed, and the proof of what can be done, even with perishable products such as cheese and sausage. This display was in effect for a week, and many of the Hoffman customers located in and around Chicago were invited to come in and see it. There is no question but what ideas were secured by those who made the inspection.

Executives of the company, including president Harry I. Hoffman, and vice presidents Meyer Katz, J. J. Zahler and Sol Salinger, and treasurer O. R. Christiansen, gave interesting talks to the men at the different meetings, and the convention was voted a great success because of the educational value and the constructive ideas conveyed to the men.

Chains & Voluntary Chains

News and Views in This New Field of Meat Distribution.

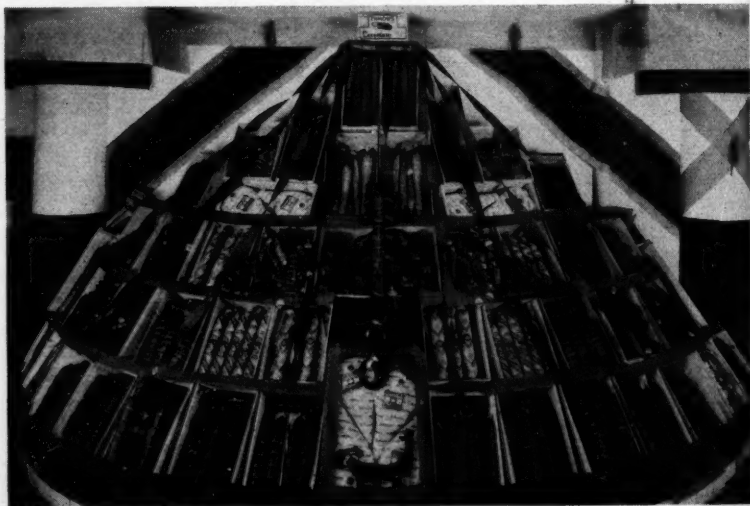
NEW ANTI-CHAIN BILLS.

Three bills having as their object regulation of chain industries have been introduced in the Senate by Senator Nye of North Dakota, who describes them as designed to save independent industries from "being ultimately devoured by the chains and monopoly." The bills propose to make illegal the selling of goods below cost, except under exceptional circumstances, and price discrimination would be made an unfair method of competition. They would make all trade practice rules enforceable after they have been adopted by a majority of the industry and approved by the Federal Trade Commission or the courts. They also provide for the creation of a Federal Trade Commission court, to have jurisdiction arising through the Sherman anti-trust and other acts dealing with restraint of trade, monopoly and unfair competition. The bills are designated as S. 2626, S. 2627, and S. 2628.

CHAIN STORE SALES.

National Tea Co. reports sales of \$6,474,523 for December, 1931, compared with \$7,408,306 for the same month last year, a decrease of 12.6 per cent. Sales for the year 1931 totaled \$76,657,864, compared with \$85,236,537 during 1930, a 10 per cent decrease.

Sales of Loblaw Groceries for the four weeks ended December 12, 1931, amounted to \$1,252,215, against \$1,393,601, for the corresponding period of 1930. For the 28 weeks ended December 12, sales were \$8,059,534, compared with \$9,143,513 for the same weeks in 1930.



A SAUSAGE PRODUCT FOR EVERY TASTE.

America, with its large population of foreign birth, consumes a large variety of sausages. In this display by the J. S. Hoffman Company some of the more popular varieties of sausage are shown as well as others for which there is a smaller demand. Many packers, even in communities where the population of foreign birth is comparatively small, are finding it profitable to offer their customers a fairly complete line of sausages, as well as cheese, honey and other food products. In cases where the demand for particular products is too small to justify manufacture, the needs are purchased from other packers and sausage makers who are specializing in their manufacture.

EDITORIAL

Facts on Meat Will Increase Its Use

A recent survey made in 614 hotels and 790 restaurants by Dr. Lloyd Arnold, bacteriologist, department of public health of the state of Illinois, discloses some interesting facts on changing diet habits.

This showed that the sandwich trade has increased 215 per cent during the past 12 years, the salad trade 110 per cent, fresh vegetables 35 per cent and fresh fruits 39 per cent. Of more than passing interest to the meat packer is that *there has been a 45 per cent decrease in meat orders.*

This information, says the investigator, may not hold true for our general population. But we find from an examination of the number of carloads of food moved by the railroads that there has been an increase of 60 per cent in 15 crops outside of wheat since 1920. In 1920, there were 12,000 carloads of lettuce moved; in 1930, there were 56,000 carloads shipped to consumers. Four times as many carrots are being eaten today as 10 years ago. There were 2,800 carloads of spinach moved in 1920; last year there were 10,000 carloads.

The consumption figures quoted mean little unless the per capita consumption of the various foods is known. But the fact that American food habits are changing is generally recognized. Many factors are responsible. Better methods of transporting and distributing perishable foods is one; canning is another. But probably the greatest influence has been the advertising of foods competing with meat for a place on the American table.

The healthful quality of oranges, nuts, sauerkraut juice, prunes, spinach, apples has been stressed. This advertising probably has been truthful in the main, but it has tended to build up a cult of food faddists and has engendered many false ideas. Some people are eating less bread because they fear it will make them fat, but between meals they eat a candy bar that is equal to half a loaf of bread in potential fat-producing content. They cut down their consumption of meat for one or another fanciful reason, and load up on other protein foods instead.

Vegetable oil shortenings have taken away a respectable percentage of the packer's market for lard. Advertising was the most potent weapon of the vegetable shortening manufacturer in winning good will and public acceptance of his

product. The housewife was sold largely because *she did not hear the other side of the story.*

Hog hair as an upholstering material has lost out to other products no better and probably not as good. Here again the advantage was won by advertising that stressed the sanitary superiority of the substitute materials. Processed and curled hog hair probably is more sanitary, but the public never has been told that it is.

Meat is a healthful food. It probably always will find a place in the diet of the majority of Americans. It is easily digested, nutritious, contains beneficial vitamins, and is altogether desirable in the diet. More people need to know the facts about this food. If they had this information they would eat more meat. The meat and allied industries must tell the people these facts; no one else is going to do the job for them.

Why Not Produce Hides on Old Basis?

About four years ago the packing industry adopted the suggestion of tanners that hides be trimmed so as to produce a more satisfactory product for the tanner. This trim required that the ears, snouts and lower lips be removed by the packer from the hides in a green state.

Such hides were to be sold on the trimmed basis with 4 per cent added to the net cured invoice weights by packers in the sale of these hides. This figure was arrived at by a test on some 10,000 hides of various selections, which showed that a green trim of ears, snouts and lower lips averaged 2.76 lbs. per hide, or the equivalent of approximately 4 per cent of the weight of the untrimmed green hide.

The trimmings were to be the property of the packer, to be sold to the glue manufacturer or to be used for tankage in the case of small production.

As the result of extended conferences between the packers and the tanners this arrangement was agreed upon, resulting in the trimming since that time of most hides sold by packers.

Recently the tanners have announced their unwillingness to buy hides on the basis of the 4 per cent allowance. Packers feel that some allowance should be made for the trimming and think that, otherwise, the market for trimmed hides will decline to the point where the trimmed hide receives no premium.

Since the tanners refuse to buy trimmed hides on an equitable basis, perhaps packers should stop trimming hides altogether and should offer untrimmed hides to the tanners. That would eliminate the allowance to which the tanners object.

THE NATIONAL PROVISIONER, Chicago and New York. Member A. B. C. and Associated Business Papers, Inc. Official organ Institute of American Meat Packers. Published weekly at 407 So. Dearborn st., Chicago by The National Provisioner, Inc. OTTO v. SCHRENK, Pres. PAUL I. ALDRICH, Vice President and Editor. Eastern Offices, 295 Madison ave., New York. Pacific Coast Offices, Russ Bldg., San Francisco; Bendix Bldg., Los Angeles; Simpson-Reilly, Representatives.

Practical Points for the Trade

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Rules for Uncooked Pork

Pork which is to be used in products eaten without cooking must be subjected to certain treatment in order to comply with government regulations designed to insure the wholesomeness of the product.

The first of these instructions appeared in THE NATIONAL PROVISIONER of December 26, 1931. These listed the pork products or products including pork which are eaten raw, and provided for the treatment of the product by heating. The following are the Bureau of Animal Industry regulations covering treatment by refrigerating.

Processing by Refrigeration.

The pork or the articles of which it is an ingredient, after chilling or preliminary freezing, shall be stored in freezers maintained during a 20-day period at a temperature not higher than 5 degs. F. If the meat is stored in tierces it is necessary to make a sufficient allowance for time—namely, 10 days—for the temperature of the meat in the center of the tierce to drop to the required temperature. That is, in such cases the total period of refrigeration is to be extended to 30 days.

If the meat is arranged on racks in layers not exceeding 6 in. in thickness, or hung in separate pieces, or packed in containers, such as boxes not exceeding 6 in. in depth, or stored as frozen solid blocks after removal from such containers, the 20-day period of refrigeration need not be extended.

In all such cases, however, it is important that the meat be stored in a manner that will insure a free circulation of air among the layers, pieces, blocks, or boxes of meat, in order that the temperature of the meat may be reduced promptly to the air temperature of the freezer. Accordingly, meat refrigerated for 20 days at a temperature not higher than 5 degs. F. for the purpose of destroying the vitality of trichinae shall be stored loosely, with air spaces among the pieces or containers. If in large containers, such as tierces, the period of refrigeration shall be extended to a total of not less than 30 days.

During the period of refrigeration the pork shall be kept separate from other meat in rooms or compartments equipped for secure locking and be held under bureau lock. At such other times until the articles containing such pork are prepared in their final form the pork and articles shall be under close supervision.

It is essential that inspectors be as-

sured by their own observations and records that the required temperature is maintained for the period of time specified. Thermometers used for indicating temperatures shall be placed in the freezers at or above the highest level at which the pork under refrigeration is stored.

Temperature Records Kept.

Establishment records of temperatures shall be checked and independent readings of the thermometers made and recorded by inspectors sufficiently often to make sure that the required temperature is maintained. The accuracy of the establishment thermometers shall be insured by comparison with standardized thermometer provided by the bureau.

If, after the pork has been refrigerated as specified above, it is desired to transfer it to another official establishment at the same or at a different station for use in the preparation of articles of a kind prepared customarily to be eaten without cooking, the product shall be transferred either in closed containers or in cars or wagons containing no other meat. Closed containers, such as boxes, should be carefully sealed with bureau seals, and such containers as tierces, barrels and kegs shall be sealed with sealing wax impressed with the bureau brand.

Transportation Rules.

Cars and wagons used for transferring such product, if it is not in closed and sealed containers, shall be sealed with bureau seals. When containers such as boxes, barrels, etc., are used they shall not only be sealed, but shall be plainly and conspicuously marked

with a label or stencil furnished by the establishment, reading as follows: "Pork product 5 degs. F. 20 days' refrigeration."

For each consignment there shall be promptly issued and forwarded to the inspector in charge at destination a copy of M. I. Form 109-F or M. I. Form 109-C, appropriately changed to show the character of the container and that the contents are "Pork product 5 degs. F. 20 days' refrigeration." When the M. I. Form 109-F is issued, the duplicate copy should be forwarded to the Washington office.

On arrival at destination such consignments shall be unloaded and handled under bureau supervision and be kept separate from other meats and under close supervision as indicated above until the articles containing the pork are prepared in their final form.

Satisfactory rooms or compartments for refrigerating may be furnished by complete and secure separation of portions of freezers by the use of woven wire.

Each station shall maintain for each establishment a record of the quantity of pork by cuts or weight so refrigerated and in the course of preparation, as well as that shipped to and received from other official establishments, and a record of the bureau seals used.

The next article in this series will give the curing requirements for pork used in sausage to be eaten without cooking.

Holding Bacon Color

A packer who is having trouble with the color of his bacon writes as follows:

Editor The National Provisioner:

We are having some trouble with our sliced bacon losing color after being packed for several days. We are box curing all of our bacon, using salt, sugar and nitrate.

How can we overcome this trouble?

Loss of color in cured meats is usually attributable to undercure—either too short a time in cure or insufficient curing ingredients. It is possible that this inquirer is not using enough nitrate in his cure, as he does not mention the relative quantity of the curing ingredients. Or it is possible that the curing time is too short.

A number of factors affect the development and fixation of color in cured meat. These include the quality of the meat, the ratio of fat to lean, the curing ingredients and formula used, and the length of the curing period. A check of all of these will help.

Instructions for making fancy dry cured bacon have appeared in THE NATIONAL PROVISIONER. Reprint can be secured by subscribers by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Smokehouse Grease— A Fire Hazard

How often do you clean the walls of your smokehouse?

Grease accumulations on smokehouse walls have been found to be one of the chief fire hazards in many packing plants.

Not long ago a packing plant suffered a heavy fire loss. Investigation proved the fire started in the smokehouse.

And the cause was this: *Grease covered the smokehouse walls over an inch thick.*

Both this fire loss and the loss of business during rebuilding could have been avoided simply by cleaning the smokehouse walls at regular, frequent intervals.

How long ago was this done in your plant?

Production Costs

What influence does increased volume of production have on costs? One packer says:

Editor The National Provisioner:

Can you advise us whether there have been any definite studies made of the effect of increased volume of production in packing plants on cost of production?

Individual packers have made studies of this effect of increased volume on cost, and some have very good figures as applying to their particular plants. But there is no published data and no studies have been made as applying to the meat packing industry generally.

It is pretty well agreed among packinghouse accountants that roughly about one-half the expense of operation is fixed and about one-half is variable, so that with increases or decreases in volume of slaughter the rate of expense tends to increase or decrease about one-half as fast as the rate of slaughter.

For instance, a 10 per cent increase in slaughter would result in a 5 per cent increase in cost. These figures vary in different concerns and in different parts of the same plant. In an operation where there is a very large amount of labor employed and the amount of mechanical equipment is small there is not much saving in increased volume. But where a large amount of mechanical equipment is used and the fixed equipment expense is relatively heavy, the tendency is toward a decrease in cost as capacity of equipment is approached.

Using Ice Tank for Meat

This question would not be apt to come from a meat packer fully familiar with American methods and equipment. It is from a meat packer outside the United States. He writes:

Editor The National Provisioner:

We are planning the installation of a curing branch house where fresh hams and bacon can be obtained, and where only one cold storage room is available.

The plant is also operating an ice-making tank, and we wonder if the ice tank can be used for chilling the hams and bacon before they are sent to the curing room, by means of keeping the meats in the ice cans (instead of making ice) for the required period of time.

If this can be done we will appreciate your giving us instructions as to how to handle the meat in this way.

The question is not clear. Does the inquirer intend to freeze hams and bellies until such time as they will go into cure, or is it the intention to simply chill them down to a temperature of 34 to 36 degs.?

In either event it does not appear that it would be good practice to use ice cans. If the meats are to be chilled only, there is danger that they would be frozen unless watched very carefully, and it is doubtful if the chilling

would be evenly done. The meats in contact with the can might be frozen before the meats in the interior were sufficiently chilled, due to the lack of air circulation. The expense of handling into and out of the cans would also be considerable.

To prevent sour hams, chilling should be done as quickly as possible after the hogs are killed, and the temperature of the curing cellar should be kept in the neighborhood of 36 degs. F.—not higher than 38 degs. and not lower than 34 degs.

Freezing in cans probably would be unsatisfactory and slow. There would be little air circulation and the meats in the interior of the can probably still would be soft after those in contact with the can were solidly frozen. If all meats could be arranged so as to be in contact with the can, fairly rapid and efficient freezing might result. And, of course, the quicker meats can be frozen the better product will result when the meats are defrosted.

The inquirer might experiment by freezing a few hams and note the result.

Smoked Meat Tests

Do you know what your smoked meats cost you, wrapped and packed and ready to ship?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product? Do you figure in everything, including shrinkage, labor, operating costs, supplies, etc.?

In figuring smoked cost from cured do you divide price by yield, or multiply by shrink? One way is wrong and will cost you money.

The article which ran in THE NATIONAL PROVISIONER on "Short Form Smoked Meat Tests" has been reprinted and may be had by subscribers by sending in the attached coupon, together with a 2c stamp.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Short Form Smoked Meat Tests." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 2-cent stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Joe Lowe Corporation, Wilmington, Del., and Brooklyn, N. Y. For pure refined, edible vegetable shortening and natural vegetable nut oil shortening used for baking purposes. Trade mark: SHORTEX. Claims use since July 1, 1931. Application serial No. 318,993.

SHORTEX

Kosher Products Corporation, Chicago, Ill. For sausages and pickled meats. Trade mark: A circle inscribed with both English and Hebrew, reading: Salant & Nathanson Kosher Sausage Factory, 1514 E. 55th st., and Kosher Products Corp., Chicago, Ill. Claims use since July 10, 1931. Application serial No. 319,999.



TRADE MARKS GRANTED.

Miller and Hart, Inc., Chicago, Ill. For sliced bacon. Trade mark: MONEYSWORTH. Claims use since Jan. 1, 1919. Filed Sept. 9, 1931. Serial No. 318,879. (This registration not subject to opposition.)

MONEYSWORTH

Swift & Company, Chicago, Ill. For vegetable shortening. Trade mark: FORMAY. Published Oct. 6, 1931. No. 318,337.

The Visking Corporation, Chicago, Ill. For sausage casings. Trade mark: A Hebrew notation, which, translated, is "Visking's." Published Oct. 6, 1931. No. 314,087.

J. C. Adler Co., Joliet, Ill. For hams, bacon, sausages and lard. Trade mark: Adlers Jim Dandy Products, with the figure of a pig. Published Oct. 6, 1931. No. 317,966.

When in need of expert packing-house workers watch the classified pages of THE NATIONAL PROVISIONER.

(As Right)

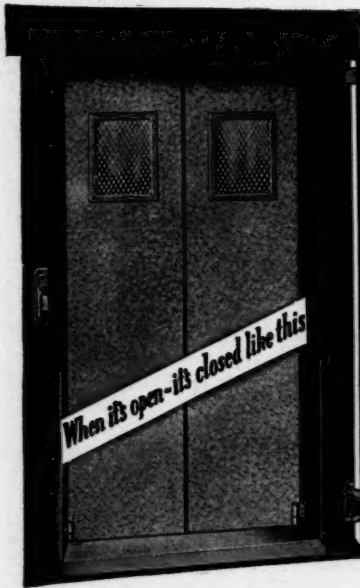
The Jamison Standard Cold Storage Door

—stronger and easier-to-operate hardware; adjustable, flexible spring hinges that force tight seals; better insulation protection.

(Below)

The Stevenson "Door that Cannot Stand Open"
(The Pioneer Vestibule Door)

furnished with or without track port. Has saved more refrigeration than any other door ever built.



Our catalog shows why our doors give you "complete protection" and freedom from worries regarding breakdowns and consequent losses.

JAMISON COLD STORAGE DOOR CO.
CONSOLIDATING JAMISON COLD STORAGE DOOR CO., INC.
AND STEVENSON COLD STORAGE DOOR CO.
HAGERSTOWN, MARYLAND, U. S. A.
Oldest and largest makers of Cold Storage Doors in the World

Branch Offices: PHILADELPHIA, NEW YORK, CHICAGO and ST. LOUIS.

Agents: Southern Ice Supply Co., MARIETTA, GA. Gay Engineering Corporation, LOS ANGELES, CAL.....Taylor Fithen, DALLAS, TEXAS..... D. E. Fryer & Co., SEATTLE and SPOKANE. Foreign Agents: Armstrong Cork Co., Ltd., LONDON The von Hamm-Young Co., Ltd., HONOLULU...Okura & Co., JAPAN

*

Jamison "complete protection" means more than a product for every opening. It includes sufficient insulation, properly packed to last. It covers strong construction; heavy, durable, easy-to-operate hardware. It is complete protection against the opening troubles that disrupt an efficient plant. You can't get more than **COMPLETE** protection—why gamble with less?

Correcting a Rumor!

J. V. JAMISON, JR., PRES. AND GEN. MGR. D. A. STICKELL, V. PRES.

Jamison Cold Storage Door Co.
HAGERSTOWN, MARYLAND, U.S.A.
Oldest and Largest Manufacturers of Cold Storage Doors in the World

CABLE ADDRESS: "COLD STORAGE DOORS" HAGERSTOWN, MARYLAND, U.S.A.

To all users of Cold Storage Doors

In view of the fact that rumor spreads -- and as it spreads, similarity of address leads to confusion of name -- I feel it only fair to state

FIRST, that it was NOT the Jamison Cold Storage Door Company which arranged to have its doors featured exclusively in the catalog of one of the cork companies.

SECOND, that we consider it unfair to those who use as well as those who install cold storage doors that any one insulation maker as to restrict the purchaser's sources of supply.

THIRD, that Jamison and Stevenson Doors can be ordered in the future -- as they have been in the past -- either direct from any address below, or through any reputable insulation contracting organization with the assurance of fair price and fair dealings as well as of the utmost in protection and long life. No insulation company enjoys any preferential rate or position in the sale of our products compared to any other company in its field.

Yours very truly,
JAMISON COLD STORAGE DOOR CO.,
J. V. Jamison, Jr., President.

Jamison & Stevenson
Cold Storage Doors

Refrigeration and Frozen Foods

Portable Quick Freezer Factory with an Itinerary Ex- pected to Cut Food Losses

Great losses are incurred in shipments of perishable foods to packing centers. On the other hand, food packing plants located at the farm or orchard are idle during the off season. The portable quick freezing plant may be the solution to the prevention of such losses.

By the employment of the portable quick freezer, described in the October 31, 1931, issue of *THE NATIONAL PROVISIONER*, economic conditions in general may be improved in the food industry, according to Ralph G. Coburn, executive vice president in charge of production, General Foods Corporation.

Stabilization of markets may be partially brought about, peaks and valleys of seasonal food prices to the public may be ironed out and the saving of great quantities of foods, that under present conditions spoil before they can be sold through clogged market channels, may be made.

The portable quick freezer, Mr. Coburn said, may also bring about improved trading in perishable foodstuffs throughout the land. In other words, Pacific and Gulf of Mexico fruits and New England fish may be available the year around in other parts of the country. Long Island oysters may be had any time of the year in Florida or California.

Berries Packed on Farm.

A picture of the operation of this portable freezer—a factory with an itinerary—is given by Mr. Coburn as follows:

Through the gates of a farm in Michigan, for example, there comes a portable froster. The small factory unit is placed in almost any room where there is nothing more than connections for electricity and water, conveniences found in every modern community. Within a few weeks the froster can pack a few hundred acres of strawberries at 50 degs. Fahr. below zero.

Strawberry bricks, each about the size of a pound of butter and as hard as marble, are then shipped to a cold storage plant without loss. The portable factory, mounted on a five-ton truck, takes its leave, promising to call again in another year, unless of course, growing conditions should be bad in that territory.

In that case the factory would move into some more fortunate district. After a summer berry crop has been packed in such states as Michigan, the portable factories can next turn their attention to other fields.

In southern New Jersey during the early fall, more than 1,000 acres of green and tender lima beans are ready. At the gates of the great Seabrook farm there, the five-ton truck bearing the portable freezer arrives. This time it is accompanied by a second portable freezer to handle the unusually large crop of lima beans in a short space of time. Both factory units are set up in one corner of a building which also houses a canning factory.

Lima Beans Freeze Well.

The acres of baby limas are mowed down like hay. Put through a separator, the beans come out on one side, shelled, the plant and bean pods another—a remarkable operation.

The canning factory is there all year round—stationary, unable to leave to operate elsewhere when its job is done. In this case the canning factory is busy practically all summer and well into the fall, due to the great and varied produce of the 3,000-acre Seabrook Farm.

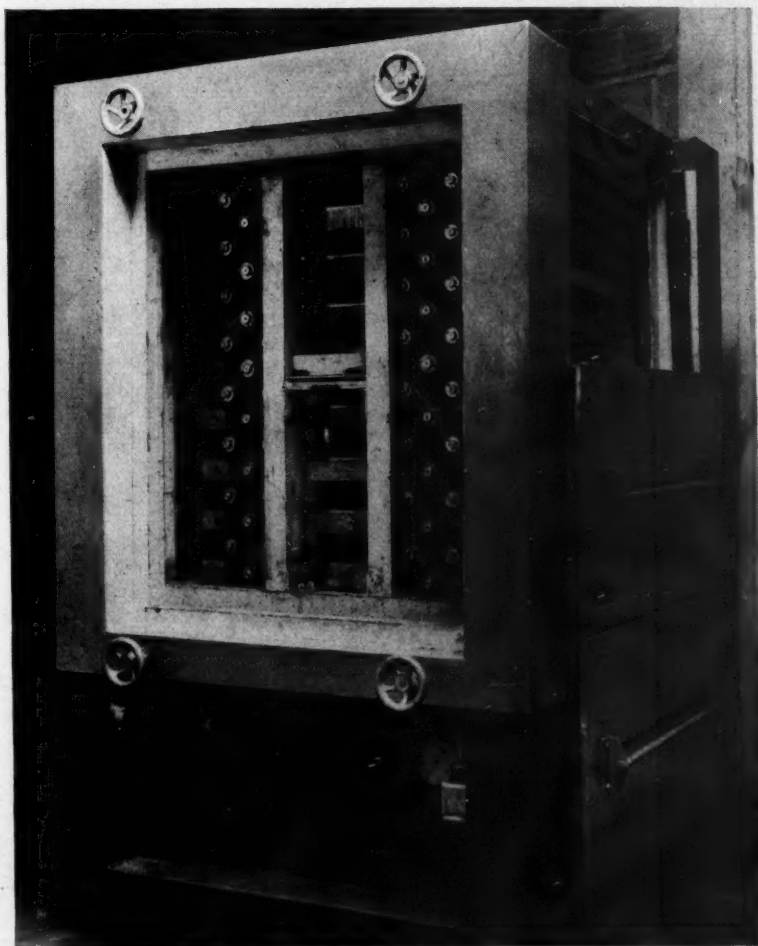
Side by side, though the portable

factory takes up only a small fraction of the space, the canning and frosting machinery packs lima beans for the winter markets. The job is over in a few weeks and the portable factories again take their leave.

Continuous Pilgrimage.

Now whither the portable froster? Corn is ripe in New York State and after that, up in Vermont, the turkeys will be ready in early November to be packed by freezing with all their original flavor, freshness, and tenderness. Freezing makes them even more tender for the Thanksgiving and Christmas seasons. The same portable machinery that packed delicate strawberries will also be employed to handle the biggest and clumsiest of turkeys.

The portable factory for packing fresh and perishable foods was developed by one of General Foods' laboratories. Theoretically, and it is expected to develop quickly into fact, a portable factory will almost never be



THIS QUICK FREEZER WILL GO WHERE FOODS ARE PRODUCED.

The entire apparatus of this Birdseye portable quick freezer is inclosed in a cabinet about 8 ft. high and 5 ft. wide. It is entirely self contained, can easily be transported on a truck and can be set up and operated wherever electricity and water are available. Through its use, it is seen, much loss in perishable foods can be prevented and food distribution difficulties simplified.

H. PETER HENSCHEN

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

59 East Van Buren St., Chicago, Ill.

idle, except, of course, for overhauling and repairing and during its pilgrimage from district to district, season to season, climate to climate. Symbolizing the restlessness of the age, this typical, new and ingenious mechanical development will never seek one suitable and comfortable place finally to sit down to labor and rest.

If portable factories are developed in the manufacture of other products, we can easily visualize a practical means of overcoming the cyclical movement of depression and prosperity due to local damages by drought or flood.

If a drought lays waste the farms of Kansas and Missouri, packers who are not tied hand and foot by their great stationary factories can move out like a band of modern Pilgrims, motoring with their portable machinery mounted on trucks to other raw material sources in more fortunate parts of the country.

A Possible Itinerary.

The entire apparatus of the new froster is enclosed in a cabinet about 8 ft. high and 5 ft. wide. It is entirely self-contained and can easily be operated aboard vessels at sea.

The itinerary for a factory on wheels might take it from one end of the country to the other during the course of a year. Such a schedule may be visualized through the means of the following hypothetical list of assignments:

January-February.—Starting out the year at Gloucester, Mass., to prepare fish.

March.—Down to Florida to pack fruit, the delicious pompano and vegetables.

April.—Out to Louisiana for shrimp for a year-round market.

May.—To Texas for spinach.

June-July.—Following the strawberry season as it goes northward.

September.—To New Jersey to pack fresh baby lima beans.

October.—To neighboring New York for choice fruits and vegetables.

November.—Vermont for turkeys.

December.—New England or Long Island to freeze oysters, to be stored for the now forbidden summer months, and lobsters.

A whole fleet of these portable factories is planned to go out and send back to metropolitan markets crops from all climates, altitudes and soils.

REFRIGERATION NOTES.

Department of Correction, State Office Bldg., Albany, N. Y., will receive bids for refrigeration work for the Tuberculosis Hospital, Clinton Prison, Dannemora, N. Y.

Department of Mental Hygiene, State Office Bldg., Albany, N. Y., will receive bids for refrigeration work at the St. Lawrence State Hospital, Ogdensburg, N. Y.

Medford Ice & Storage Co., Medford, Ore., plans to make plant improvements and repairs.

Bids will be received by the City of Portland, Ore., for a one, two and three story, 133 by 616 ft. public market, which will include refrigeration and a cold storage room. The project is expected to cost \$1,250,000.

Gulf, Colorado & Santa Fe Railway Co. is having plans prepared for a \$75,000, two-story cold storage warehouse and freight building, at Fort Worth, Tex.

Georgetown Butter & Egg Co., Georgetown, Tex., has a cold storage unit under construction.

Fort Worth Poultry & Egg Co. plans to erect a refrigeration plant at Lampasas, Tex.

Pacific Fruit & Produce Co. will occupy the cold storage plant now under construction at Bellingham, Wash.

Contract has been awarded for installation of a refrigeration system at the State Penitentiary at Moundsville, West Va.

Northern Pacific Railroad will erect a cold storage plant costing \$20,000, at Champion and State sta., Bellingham, Wash.

Omak Local Warehouse Co., Omak, Wash., plans to enlarge its cold storage plant and install additional equipment.

Federal Cold Storage Co., Pittsburgh, Pa., has been incorporated with a capital stock of \$200,000.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
526-530 St. Paul St., Baltimore, Md.
902 Woodward Bldg., Washington, D. C.

SEALED CORKBOARD.

A new type of corkboard insulation of considerable interest to meat packers has been announced recently by the Armstrong Cork & Insulation Co., Lancaster, Pa. This new product has been named "Armstrong Super-service Corkboard," and is manufactured by a new process developed by the company whereby the insulation is sealed against air and moisture infiltration. The treatment it received increases its insulating value 10 per cent over standard corkboard, it is said.

Since all cold storage work involves a continual battle against the twin menace of air and moisture infiltration, Armstrong research engineers believe the new corkboard provides one of the greatest contributions to the cold storage and refrigeration industry that has been made in recent years.

Coating of the corkboard at the Armstrong factory is a new development which is expected to be of unusual interest to all refrigerating engineers. A continuous seal is applied to each board, unbroken by cracks or pinholes. This method, the Armstrong announcement points out, eliminates the human element which enters into the present method of erection. Full details may be obtained by writing to the Armstrong Cork & Insulation Co., Lancaster, Pa.

SHIPPING PERISHABLE FOODS.

A new development makes possible the safe shipment of perishable, semi-perishable and frozen foods in less than carlots with the same success that is secured in shipping carlots in ice bunker or mechanically refrigerated refrigerator cars, according to officials of the Lehigh Railroad, on which road experiments have been made.

The first such shipment was made recently by the Atlantic Coast Fisheries from New York City to Syracuse via Rochester. The shipment consisted of frozen fish, and an even temperature of 18 degs. Fahr. was maintained for 66 hours.

For this shipment a Church insulated container, equipped with an Icefin cooling unit, was used. This unit, which is essentially a metal container insulated on top, one side and ends and equipped with vanes on the bottom and one side, may be used with either natural ice or solid carbon dioxide. Accurate temperature control is maintained by regulating the amount of meltage by the use of liners under the refrigerant.

The refrigeration and temperature control was worked out and furnished by the Solid Carbonic Co., Ltd., manufacturers of solid carbon dioxide. The container was shipped in an ordinary box car over the Lehigh Valley road to Rochester and thence to Syracuse over the New York Central.

Representatives of these two railroads inspected the shipment at both the point of origin and of destination as well as en route.

CLIP HERE

Memo

To: Chief Engineer:

Find out from United how much it will cost to insulate that ante-room with Pure Cork. All labor and material is low priced now.
"Boss".

UNITED CORK CO.'S.

Manufacturers and Erectors
of Cork Insulation

LYNDHURST, N. J.

Sad-Looking Sausages

are NEVER "best-sellers"



The new Vogt plant, Philadelphia. York Air Conditioning is installed throughout the Sausage Making Department. York Refrigeration in Chill Rooms, etc.

**So, F. G. Vogt & Sons use
York Air Conditioning to guard the good
appearance of their famous sausages.**

When sausages go spotty, or shrivel, or otherwise lose that original color and firm, fresh look . . . the trouble goes back to little or excessive moisture in the air of the sausage rooms.

York Air Conditioning eliminates this trouble. It regulates air moisture and temperature. It prevents loss in sales and profits by preserving the attractive appearance of the product.

Thus, the new Philadelphia plant of F. G. Vogt & Sons is equipped with York Air Conditioning in its Sausage Department. The equipment consists of a central installation which furnishes conditioned air to all rooms . . . Cutting, Trimming, Grinding, Stuffing and Wrapping.

Each room has its own requirements in the way of

temperature, relative humidity and air motion, and the needs of each one are supplied . . . automatically, dependably, economically.

In addition to the Air Conditioning, York has also furnished the complete Refrigeration equipment . . . which provides regulated temperatures, varying from 5 to 45 degrees Fahr., to 22 refrigerated rooms. This installation is also under automatic control.

The success of this outstanding Air Conditioning and Refrigeration installation is a tribute to York's 50 years' experience as well as to York equipment and engineering. It is a proof that York can serve you . . . whatever your requirements . . . and give you every assurance of efficient, dependable, economical refrigeration. Communicate with the nearest of York's 71 conveniently located direct factory branches.

YORK ICE MACHINERY CORPORATION

» » YORK » PENNSYLVANIA « «

YORK

REFRIGERATION

YORK ICE MACHINERY CORPORATION
YORK, PENNSYLVANIA

Please send me complete information about York Air Conditioning and Refrigeration.

Name _____

Firm Name _____

Address _____

City _____

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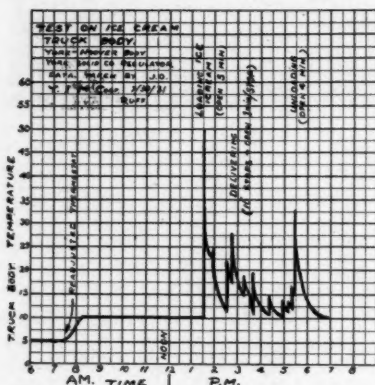
For Purchasing Departments

NEW METHOD OF USING CO₂

Solid carbon dioxide has characteristics that should make it very valuable as a refrigerant for meat truck bodies. A comparatively small quantity can be used, with a corresponding saving in weight and space, and low temperatures are possible.

Some packers are using this refrigerant with considerable success and at a low refrigerating cost. Others have tried it and have abandoned it. In these latter cases, investigation generally reveals that the troubles experienced was not so much the fault of the refrigerant as the manner in which it was used.

A new method of using solid carbon



RESULT OF TEMPERATURE TEST.

Log of temperature fluctuations in a truck refrigerated with solid carbon dioxide and equipped with temperature control. An average temperature well below the safe point for ice cream has been maintained.

dioxide for refrigerating trucks, developed by the York-Hoover Corp., York, Pa., is being used with considerable success for refrigerating ice cream trucks and can be applied with equal efficiency, it is said, in trucks for transporting meat plant products.

The CO₂ is contained in a condensing compartment from which the gas flows in a closed cycle to the evaporator.

Temperature regulation within the truck body is maintained by means of a control valve and thermostat. The control is placed in a location so that it is accessible. Adjustments can be made quickly.

The condenser chamber containing the solid carbon dioxide is insulated independently of the refrigerated section of the body so that the refrigerating effect is used only when required. Any desired temperature from -5 to 40 degs. Fahr. can be maintained in the refrigerated compartment, it is said. Under normal conditions about 1 lb. of solid carbon dioxide per hour is required to refrigerate a truck of average size.

NEW WEIGHT RECORDING SCALE.

An automatic scale that records the weights registered should find many applications in the meat plant. For weighing carcasses in and out of coolers, on the loading dock, in the shipping room and in other locations where accuracy for test or accounting purposes is desirable they should be particularly valuable.

Such a scale has been announced recently by the Toledo Scale Co., Toledo, O., after 25 years of tests and research. The operation is practically instantaneous, it is said, and the mechanism is so designed as to maintain its accuracy under the rather severe operating conditions to which a scale is subjected in the meat plant. The operation of this printweight scale is described as follows:

A ticket large enough to accommodate 20 weight figures is inserted in a slot in the back of the round dial. When the weight is placed on the platform, the automatic indication comes to rest according to common practice. This indication can be read by the operator from the back of the scale where he has inserted a ticket. When this indication stops at the correct weight, the operator touches a button which almost instantly prints the weight of the commodity on the ticket.

The fundamental invention which makes this printing scale practical is the revolutionary design of the printing mechanism. The new design, it is said, overcomes three hitherto bothersome obstacles. These are given as follows: (1) Weight of the heavy type wheel which prevented it from moving promptly to correct recording position and caused friction and wear at its bearings, (2) the shock to the mechanism

caused by the blow of a printing hammer against the type wheel, and (3) the out-of-balance condition resulting from the accumulation of ink on the part of the type wheel which happened to be used the most.

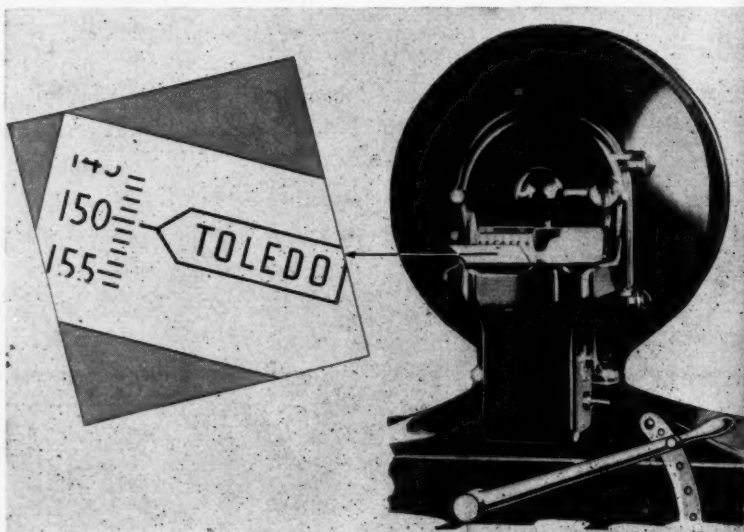
These difficulties are solved in the Toledo scale, it is claimed, by making the printing wheel a thin, light, flexible disk and causing the disk, the paper and the inked ribbon to be squeezed between two platens with the paper between the ribbon and the disk. With this arrangement the disk is stopped easily and quickly in correct position, no blow is transmitted to the mechanism and no ink is deposited on the type.

The inserted ticket which is printed may be adapted to almost any existing bookkeeping system which may be used and, of course, the clear, printed figures are much safer than dim, hand-written figures, which from their very nature are imperiled by the human element.

The printing mechanism may be added to any late model Toledo dial scale now in use.

CO₂ SHIPPING CONTAINERS.

A new line of containers for shipping solid carbon dioxide has been placed on the market recently by the American Car and Foundry Co. Efficient insulation, strong construction and light weight are the outstanding features claimed for them. The containers are insulated with 3 in. of kapok and are covered and lined with metal. A resilient plug and gasket type of cover prevents entrance of moisture and will not freeze. Evaporation within the containers, it is claimed, is very small. The containers are being made in 6, 8, 12 and 24 block sizes, capacities being based on prevailing standard CO₂ size block. Larger sizes of containers are also made for special purposes.



THE SCALE AND ITS RECORD.

A ticket large enough to accommodate 20 weight figures is inserted in the slot. Product is weighed in the usual manner, the exact weight in each case being printed on the ticket by touching a button. The printing operation is practically instantaneous, it is said.

Provision and Lard Markets

WEEKLY REVIEW

Trade Fairly Active—Markets Heavy—Hog Run Liberal—Hogs Barely Steady—Cash Trade Fair—Export Demand Quiet—Lard Stocks Increasing.

Developments in the market for hog products the past week displayed little change from conditions which ruled for the past several weeks. Prices, in a fairly active trade, displaying a heavy undertone, with the lard market again establishing new season's lows and displaying little or no rallying power. A liberal hog run, a barely steady hog market and a moderate cash trade created a situation where prices continued susceptible to hedging pressure in the face of moderate speculative demands.

While profit taking was in evidence on the declines, and there was further commission house buying of an investment character of the late months, absorption was not of an aggressive character. With lard stocks on the increase and with outside markets materially unsettled, there was little or no disposition to oppose the market's trend, even though prices of lard futures were carried down to the 5c level.

Selling continued to come mostly from packers and warehousemen, but during the middle of the week a rallying tendency in the outside markets had some sympathetic influence on lard. Developments at Washington relative to the establishment of the Reconstruction Corporation was being followed very closely, as was the developments regarding the German financial position. Improvement in the latter, it was felt, might readily serve to bring about a better foreign demand for hog products.

Hog Receipts Up.

Official lard exports for the week ended December 19 were liberal at 14,645,000 lbs., against 8,184,000 lbs. the same week last year. Exports from January 1 to December 19, 1931, have been some 540,689,000 lbs., compared with 623,667,000 lbs. the same time the previous year.

Exports of hams and shoulders, including Wiltshires, for the week were 181,000 lbs., against 247,000 lbs. last year; bacon, including Cumberlands, 882,000 lbs., against 931,000 lbs. last year; pickled pork, 5,000 lbs., against 141,000 lbs. a year ago.

Receipts of hogs at the leading western packing points last week were 521,700 head, compared with 375,200 head the previous week and 509,000 head the same week last year. The average weight of hogs received at Chicago last week was 224 lbs., against 222 lbs. the previous week, 231 lbs. a year ago and 227 lbs. two years ago. Average price of hogs at Chicago at the beginning of the present week was 4.15c, compared with 4.40c the previous week, 7.70c a year ago and 8.60c two years ago.

Lard Stocks Increase.

Chicago lard stocks during December increased somewhat more than the trade had figured. They showed a gain of 4,703,797 lbs., totaling 16,089,070 lbs.,

against 11,374,467 lbs. in mid-December, 11,385,273 lbs. on December 1, and 21,493,265 lbs. on January 1 a year ago.

The relative cheapness of lard compared with shortening came in for much consideration, and is expected to influence adversely the consumption of cottonoil. Notwithstanding this, however, the trade appeared to anticipate further upbuilding of lard stocks until such time as the present attitude of marketing live hogs diminishes.

During the past week, wintry weather overspread the greater part of the country. This may have a stimulating influence on consumption of hog products, but the unemployment situation is still to be contended with, as well as its effect on reduced distribution, if any.

PORK—Market was quiet and irregular at New York. Mess was quoted at \$16.75; family, \$18.25; fat backs, \$14.50 @ 17.50.

LARD—Demand was fair, but the market was barely steady with futures. At New York, prime western was quoted at 5.50@5.60c; middle western, 5.35@5.45c; New York City tierces, 5c; tubs, 5½@5½c; refined to the content, 5½c; South America, 6c; Brazil

kegs, 6½c; compound, car lots, 6¼@6½c; smaller lots, 6½@6¾c.

At Chicago, regular lard in round lots was quoted at January price; loose lard, 60c under January; leaf lard, 75c under January.

BEEF—Demand was fairly good, and the market was firmer in spots. At New York, mess was nominal; packet, nominal; family, \$16.00@17.50; extra India mess, nominal; No. 1 canned corned beef, \$2.00; No. 2, \$4.25; 6 lbs. South America, \$14.00; pickled beef tongues, \$65.00@68.00 per barrel.

See page 44 for later markets.

CANADIAN MEATS TO U. S.

Exports of livestock and meats from Canada to the United States for November, 1931, with comparisons:

	Nov., 1931.	Nov., 1930.
Cattle, No.	1,320	830
Calves, No.	176	122
Hogs, No.	165	11
Sheep, No.	48	48
Beef, lbs.	39,200	20,100
Bacon, lbs.	88,200	92,200
Pork, lbs.	208,100	118,500
Mutton, lbs.	300

Hog Cutting Values Improve

While hog prices were lower early in the week they showed some gain toward the close and at the end of the four-day period were only slightly under those of a week earlier. Receipts at the twelve markets at 512,000 were slightly larger than those of the previous week, but 14 per cent smaller than a year ago.

At Chicago receipts were 10,000 smaller than a week ago and 36,000 smaller than the same period of 1931. Shipping demand was strong and direct receipts to packers were less.

Top at Chicago for the week was \$4.60 paid for good to choice hogs ranging between 140 and 210 lbs., although the bulk of these hogs sold between \$4.35 and \$4.50, with most of the 220- to 250-lb. averages ranging between \$4.10 and \$4.35 and the 260- to 300-lb. kinds between \$4.00 and \$4.15.

The tendency toward a wider price spread between light and heavier weights evident a short time ago was less apparent toward the close of this week.

During the week, hogs at Chicago showed an improved cut-out value the highest loss on any single average being well under \$1.00 per head.

The following test was worked out on the basis of live hog costs and product values at Chicago during the first four days of the week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. The tests are run on good quality butcher hogs of the weights indicated and the yield is based on packer dress; that is, head off and leaf in.

Packers should make their own cutting test from time to time to check yield figures with the class of hogs they slaughter, and in working out the test should substitute local costs and by-product credits.

	100 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.04	\$.96	\$.93	\$.91
Picnics	.30	.28	.28	.24
Boston butts	.31	.31	.31	.31
Pork loins	1.61	.92	.84	.71
Bellics, light	.53	.70	.37	.15
Bellics, heavy24	.25
Fat backs05	.16	.45
Plates and jowls	.05	.06	.08	.09
Raw leaf	.08	.08	.08	.08
P. S. lard, rend. wt.	.57	.63	.67	.63
Spare ribs	.06	.06	.06	.06
Regular trimmings08	.08	.08
Rough feet	.03	.03	.03	.03
Tails	.01	.01	.01	.01
Neck bones	.02	.02	.02	.02
Total cutting value (per 100 lbs. live wt.)	\$4.39	\$4.25	\$4.04	\$3.92
Total cutting yield	68.00%	68.00%	70.00%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well-finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.25	\$.32	\$.34	\$.21
Loss per hog	.42	.64	.81	.90

Meat and Lard Stocks

Increases of practically 60,000,000 lbs. in stocks of meats at the seven large markets took place during December, the principal increase being in pickled meats. Stocks of this class of meat on January 1, 1932, were 44,000,000 lbs. higher than those of a month ago, but were less than 3,000,000 lbs. above those of a year ago.

Dry salt meats increased 7,000,000 lbs. during the month, and are 12,000,000 lbs. above those of a year ago, when the stocks on hand were unusual-ly low.

Lard stocks are below those of last year, but showed an increase of 7,600,000 lbs. during the month.

Stocks of both regular and skinned hams are well under those of January 1, 1931, but both bellies and picnics are somewhat higher. Stocks of fat backs, also, are below those of last year.

In view of the large run of hogs during the early part of the so-called "winter packing season" stocks on hand are not large, indicating that large quantities of meat are moving into consumptive channels and that packers are disinclined to build up larger storage stocks than are necessary.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Dec. 31, 1931, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Dec. 31, 1931.	Nov. 30, 1931.	Dec. 31, 1930.
Total S. P. meats	156,201,325	112,051,172	153,937,350
Total D. S. meats	30,655,450	23,902,069	18,590,863
Total all meats	204,672,070	144,454,965	188,184,252
P. S. lard	13,642,340	10,102,207	20,938,521
Other lard	11,243,187	7,115,411	6,720,906
Total lard	24,885,527	17,217,618	27,659,427
S. P. regular hams	49,773,964	38,614,571	51,257,844
S. P. skind. hams	39,463,445	25,917,599	44,227,714
S. P. bellies	49,100,446	39,437,483	40,077,816
S. P. picnics	20,482,016	10,663,416	17,991,568
D. S. bellies	28,637,251	18,776,394	11,573,767
D. S. fat backs	6,027,455	4,227,901	6,352,253

CONTINENTAL MARKETS.

(Special Report to The National Provisioner.)

Hamburg, December 28, 1932.

Arrivals of lard at Hamburg from December 21 to 24, 1931, consisted of 2,145 tons from the United States and 73 tons from Denmark. Asking prices were as follows: For product from the United States, \$17 $\frac{1}{2}$ @17 $\frac{1}{2}$; from Denmark, \$15; from Holland, \$16@17.

German lard market.—The week under report was featured by the Christmas holidays. Business was dull and large sales were not effected. The large receipts of lard from United States had mostly been sold in advance. The balance was consigned to the interior of Germany. The small arrivals from Denmark found little buying interest and shippers were ready to accept bids. Quotations for German lard declined. Owing to decreasing hog prices raw leaf was amply offered at low prices. Pure German leaf lard was quoted on December 28 at .11@.12 per lb., carriage paid, to any German station.

Danish market.—Though slaughtering were restricted the prices paid a week ago could not be maintained, the average decline being about \$1.00. Offerings found no buyers.

Holland market.—Business was dull

in American lard as well as in Holland lard.

Other German Markets.

Fat backs.—Prices remained unchanged.

Oleo oil.—Market position is unchanged. Extra oleo is quoted at \$18 $\frac{1}{2}$ and prime at \$17 $\frac{1}{2}$. Stocks on hand are small and demand is limited.

Hog livers.—There have been large arrivals of slightly pickled North American hog livers the last few days and consequently offerings are pressing. Future deliveries are quoted at \$14.00@15.00, according to time of shipment. Frozen hog livers are neglected. Prompt shipment quotations are \$12.00@13.25. Owing to decreased slaughtering in Denmark offers of Danish hog livers did not satisfy demand and prices increased considerably. For fresh livers, sellers demanded up to \$19.00; pickled livers, however, were neglected and quoted as low as \$12.00.

Casings.

Export beef middles.—North American, 110, about 57 English feet, \$90. South American, 110, about 57 English feet, \$1.00@1.20.

Export beef rounds.—North American, 225, about 100 English feet, \$26@27; 200, about 100 English feet, \$26@27; 190, about 100 English feet, \$24@25; 140, sp. wide, 100 English feet, \$45@53. South American, 210, 200, 225, about 100 English feet, \$45.

Domestic beef rounds.—North American, 180, about 100 English feet, \$18@19; 140, wide 100 English feet, \$37@40. South American, 180/150, 100 English feet, \$20@25.

Hog bungs.—North American, 400, piece, \$31; 550, piece, \$13; 600, piece, \$08 $\frac{1}{2}$.

Danish original hog bungs, piece, Danish crown, .28.

Hog casings.—North American, narrow, per 100 yards, \$2.75; medium, per 100 yards, \$1.10; wide, per 100 yards, \$0.65.

Chinese hogs casings.—

Millimeter.	Yards.	Reichsmark.
26-28	27	1.70
28-30	27	1.50
30-32	27	1.25
32-34	27	0.95
under 34	27	0.60

MEAT AND FAT EXPORTS DOWN.

Exports of meats and fats in 1931 declined 37 per cent in value and 20 per cent in quantity, according to the year end review of the foreign trade situation issued by the Department of Commerce. Total exports declined only about 10 per cent in volume, while the valuation declined more than 30 per cent.

Some packinghouse by-products were sold abroad in larger quantity in 1931 than in 1930. This was true of hides and skins and inedible animal greases. Refined cottonseed oil and vegetable soap stock, also, were exported in larger quantities.

The market in Asia for all exports from the United States declined 19 per cent from that of 1930 and for all of Europe 36 per cent. Exports to France and Germany dropped in value as much as 42 per cent, and those to the United Kingdom fell off 34 per cent.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business December 31, 1931, as reported by the Chicago Board of Trade, are as follows:

	Dec. 31, 1931.	Nov. 30, 1931.	Dec. 31, 1930.
All kinds of barreled pork, brls.	14,758	8,285	17,997
P. S. lard, made since Oct. 1, '31	9,918,138	5,223,387	17,931,129
P. S. lard, made Oct. 1, '30 to Oct. 1, '31, lbs.		2,585,625	
Other kinds of lard, made since Oct. 1, '31, lbs.	6,170,932	3,576,261	3,562,136
D. S. clear bellies, made since Oct. 1, '31, lbs.	7,070,906	3,603,921	3,832,459
D. S. clear bellies, made previous to Oct. 1, '31, lbs.	1,153,591	2,070,881	
D. S. rib bellies, made since Oct. 1, '31, lbs.	705,488	301,956	631,869
D. S. rib bellies, made previous to Oct. 1, '31, lbs.	146,607	450,269	
Extra short clear sides, made since Oct. 1, '31, lbs.	43,700	48,700	35,035
Extra short clear sides, made previous to Oct. 1, '31, lbs.	36,000	57,000	1,090
D. S. short fat backs, lbs.	1,908,766	1,615,305	2,595,090
D. S. shoulders, lbs.	7,000		
S. P. hams, lbs.	27,318,217	20,362,790	28,064,349
S. P. skinned hams, lbs.	16,227,813	10,724,183	20,951,688
S. P. bellies, lbs.	22,237,876	17,506,187	15,830,364
S. P. Boston shoulders, S. P. California or picnics, lbs.	12,043,683	5,885,908	10,232,756
S. P. shoulders, lbs.	154,500	141,800	211,297
Other cuts of meats	7,760,690	4,346,985	7,266,326
Total cut meats, lbs.	97,864,906	67,712,394	80,692,893

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended January 2, 1932:

	Week ended—		
	Jan. 2, 1932.	Jan. 3, 1931.	Dec. 29, 1931.
	M lbs.	M lbs.	M lbs.
Total	155	823	877
To Belgium	96	409	252
United Kingdom	15	15	15
Other Europe	45	45	76
Cuba	14	48	49
Other countries	14	48	49
BACON, INCLUDING CUMBERLANDS.			
Total	762	1,815	300
To Germany	5	5	5
United Kingdom	578	1,550	50
Other Europe	128	223	15
Cuba	41	42	64
Other countries	41	42	64
PICKLED PORK.			
Total	34	125	45
To United Kingdom	3	29	29
Other Europe	5	3	3
Canada	19	79	20
Other countries	20	14	25
LARD.			
Total	12,639	5,577	9,698
To Germany	3,504	1,106	2,844
Netherlands	1,293	1,094	807
United Kingdom	5,094	2,206	3,680
Other Europe	516	262	788
Cuba	421	702	847
Other countries	802	207	702
TOTAL EXPORTS BY PORTS.			
Week ended January 2, 1932.			
	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.
			Lard, M lbs.
Total	155	762	34
Boston			12
Detroit	2		245
Port Huron	8		246
Key West	45	138	7
New Orleans	14	1	1
New York	61	582	14
Philadelphia			73
Baltimore			2,100

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.		Bacon, M lbs.
United Kingdom (total)	96	878	
Liverpool	17	642	
Manchester	61	36	
London	15		
Other United Kingdom	3		
Exported to:	Lard, M lbs.		Bacon, M lbs.
Germany (total)	3,504	1,106	
Hamburg	1,293	1,094	
Other Germany	207	207	

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the East continued to display an unsteady undertone. After ruling quiet immediately following the year-end holidays, under increased offerings, prices dropped $\frac{1}{2}$ c. lb. to 3c f.o.b. for extra New York, on a turnover estimated at 300,000 to 500,000 lbs. At the lower levels, there was no particular change in sentiment.

Buyers were still inclined to reduce their ideas, while producers were more inclined to await developments in the general commodity situation. There was little in tallow competing quarters that was new.

At New York, special was quoted at 2 $\frac{1}{2}$ c; extra, 3c f.o.b.; edible, 3 $\frac{1}{4}$ @4c.

At Chicago, inquiry for tallow continued slow, resulting in a dull trade, but the tone was barely steady. Edible and fancy were quoted at 4c; prime packer, 3 $\frac{1}{2}$ c; No. 1, 3 $\frac{1}{4}$ c; No. 2, 2c.

At the London auction this week, 831 casks were offered of which 431 were sold at prices, 1s to 2s 6d lower than the previous sale. Mutton was quoted at 24@25s; beef, 24s 6d@26s; good mixed, 21@24s 6d. At Liverpool, Argentine beef tallow, January-February shipment, was unchanged at 22s 6d, while Australian tallow at Liverpool, good mixed January-February shipment, was unchanged at 23s 3d.

STEARINE—Market was quiet and weaker in the East, with sales of oleo New York reported at 5c, the result of quietness in compound trade. At Chicago, stearine was quiet and barely steady. Oleo was quoted at 5 $\frac{1}{4}$ c.

OLEO OIL—While the market was barely steady, owing to a quiet trade and the influence of outside developments, price changes were small. Extra was quoted at New York at 6 $\frac{1}{2}$ @7 $\frac{1}{2}$ c; medium, 6 $\frac{1}{2}$ @7c; lower grades, 6 $\frac{1}{2}$ c. At Chicago, the market ruled rather steady in a dull trade. Extra was quotable at 7 $\frac{1}{2}$ c.

See page 44 for later markets.

LARD OIL—Demand was rather moderate, and the market was about steady. Edible at New York was quoted at 11c; extra winter, 8c; extra, 7 $\frac{1}{2}$ c; extra No. 1, 7 $\frac{1}{2}$ c; No. 1, 7 $\frac{1}{4}$ c; No. 2, 7c.

NEATSFOOT OIL—The market was more or less nominal. Pure at New York was quoted at 9 $\frac{1}{2}$ c; extra, 7 $\frac{1}{2}$ c; No. 1, 7 $\frac{1}{2}$ c; cold test, 13c.

GREASES—Following developments in tallow, the market for greases in the East was somewhat easier. Demand was rather quiet, and offerings showing some increase. A barely steady tone in soapers' materials generally and unsettlement in outside commodity markets was somewhat against grease values. Buyers were displaying some interest under the market, but did not appear in need of nearby supplies.

At New York, superior house was quoted at 2 $\frac{1}{2}$ c; yellow and house, 2 $\frac{1}{2}$ @2 $\frac{1}{2}$ c according to quality; A white, 2 $\frac{1}{2}$ c; B white, 2 $\frac{1}{2}$ c; choice white, tierces, 3 $\frac{1}{4}$ @5c.

At Chicago, a slow inquiry from con-

sumers was reported in the grease market following the holidays, and with a very dull trade reported in all directions the market was barely steady. Brown at Chicago was quoted at 2c; yellow, 2 $\frac{1}{2}$ c; B white, 2 $\frac{1}{2}$ c; A white, 2 $\frac{1}{2}$ c; choice white, all hog, 3c.

GERMAN CASINGS MARKET.

(Special Report to The National Provisioner.)

Hamburg, December 22, 1931.

Because of a decrease in demand for sausage in Germany, due to the general industrial situation, the purchase of casings has suffered considerable decline, sausage factories buying for immediate needs only.

Demand for beef middles has been limited, and the expected increase in price has not materialized. Business in beef rounds is more active, with extra widens in especial demand and supply somewhat limited. Prices are firm.

Heavy wide hog bungs have been commanding good prices, with some demand for American bungs. Sales of chitterlings have been limited and there is some pressure on price. Beef bungs are firm with No. 1 bungs in strong demand in some parts of the country.

Hog casings are offered plentifully and prices for widens and extra widens are somewhat lower. Narrows, however, have held firm.

Casings imports into Germany during November totaled 3,966.8 tons, compared with 4,654.6 tons in November, 1930. Of the November, 1931, import, the United States share amounted to 519.3 tons. Imports for the eleven months, January to November, inclusive, amounted to 39,641.6 tons compared with 43,728.8 tons in the same period of 1930. The quantity received from the United States in the 1931 period totaled 6,169.4 tons.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Jan. 4, 1932.

Last sales of ground tankage were at \$1.50 & 10c, and unground at \$1.25 & 10c f.o.b. New York.

Ground dried blood sold at \$1.90 f.o.b. New York.

Demand for tankage, blood and in fact for any other fertilizer material, is very limited, and trading will probably be slow through January as far as the present outlook is concerned.

Nitrate of soda is being purchased only as needed, and sulphate of ammonia is being offered at concessions from the regular price.

Foreign steamed bonemeal is a little lower in price.

Unground cracklings are obtainable at lower prices.

By-Products Markets

Chicago, Jan. 7, 1932.

Blood.

There is little trading. Producers' ideas are about \$1.50@1.60.

Unit Ammonia.

Ground and unground.....\$1.40@1.50c

Digester Feed Tankage Materials.

Buyers are showing little interest. Market is nominal.

Unit Ammonia.

Unground, 11 $\frac{1}{2}$ to 12% ammonia.....\$1.15@1.50 & 10c

Unground, 6 to 8% ammonia.....1.00@1.15 & 10c

Liquid stick@1.20c

Dry Rendered Tankage.

Cracklings continue in moderate demand. Few if any sales are being made.

Hard pressed and exp. unground, per unit protein.....\$.30 @ .35

Soft prod. pork, ac. grease & quality, ton@20.50

Soft prod. beef, ac. grease & quality, ton@20.50

Packinghouse Feeds.

Product movement is small and trading seasonable.

Per Ton.

Digester, tankage, meat meal.....\$30.00

Meat and bone scraps, 50%.....@30.00

Steam bone meal, special feeding, per ton@30.00

Fertilizer Materials.

Market is slow. High grade ground is offered at \$1.15 & 10c.

Unit Ammonia.

High grad. ground 10@12% am.....\$1.15 & 10c

Low grad. and ungr. 6-9% am.....@1.15 & 10c

Bone tankage, ungd., low gd., per ton@18.00

Hoof meal1.15@1.25c

Bone Meals (Fertilizer Grades).

Market shows no change.

Raw bone meal for feeding.....\$20.00@25.00

Steam, ground, 3 & 50.....@20.00

Steam, unground, 3 & 50.....@18.00

Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade.....\$30.00@150.00

Mfr. shin bones.....65.00@110.00

Cattle hoofs15.00@18.00

Jack bones@15.00c

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

The market continued very quiet. Buyers are showing little interest.

Per Ton.

Kip stock\$20.00@22.00

Hide trimmings (new style).....6.00@8.00

Sinews, pizzles10.00@12.00

Iron piths23.50@24.00

Cattle jaws, skulls and knuckles.....22.50@23.00

Half stock38.00@40.00

Hide trimmings (old style), per lb.....10.00@12.00

Pig skin scraps and trim, per lb.....2 $\frac{1}{4}$ @2 $\frac{1}{2}$ c

Animal Hair.

Most winter hair has been contracted for. Sales of black were made at 5@5 $\frac{1}{2}$ c and grey at 3 $\frac{1}{4}$ @4c.

Summer coll and field dried..... $\frac{1}{2}$ @1c

Processed, black winter, per lb......5 @ 5 $\frac{1}{2}$ c

Processed, grey, winter, per lb......3 $\frac{1}{4}$ @4c

Cattle switches, each.....1 @ 1 $\frac{1}{2}$ c

*According to count.

THE KENTUCKY CHEMICAL MFG. CO.

COVINGTON, KY., Opposite Cincinnati, Ohio

Buyers of Dry Rendered Tankage

(Cracklings)

PORK or BEEF, SOFT or HARD PRESSED

TRADE GLEANINGS

Roselle Beef Co., Roselle, N. J., has been incorporated with a capital stock of \$125,000.

Madison Packing Co., 12th and Greenwood sts., Clayton, Ill., plans an addition to its plant.

Henry Fischer Packing Co., Louisville, Ky., has been granted a permit to erect new cattle pens.

T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia., plan to remodel their plant at 3rd st. and 16th ave.

The soybean meal plant of Early & Daniel Co., Cincinnati, O., was recently destroyed by fire, at a loss of \$150,000.

Kollner's Inc., Jamaica, N. Y., announce the completion of their new lard refinery at the company plant, 92 151st st.

Bieh's Bros., meat retailers of Oakland, Cal., have purchased the slaughter house and four-acre tract known as Sotoyome Yard, north of Healdsburg, Cal., and plan to erect a new slaughter house.

Huber Packing Co., Medford, Ore., expects to open its new \$50,000 plant, recently completed, about January 15. G. C. Huber is president of the company, and his associates are his two sons, G. M. and W. D. Huber.

The Morris & Company packing plant at Oklahoma City, Okla., will hereafter be known as Armour and Company, according to a recent announcement by W. S. Renfro, plant manager. Armour acquired the Morris properties in 1923. The change in name will not affect plant operations, says the announcement, and the plant will continue to service Morris branch houses and car routes with Morris brand products.

NOV. MARGARINE PRODUCTION.

Margarine production during November, 1931, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, was as follows:

	Nov., 1931, Lbs.	Nov., 1930, Lbs.
Uncolored	21,074,845	28,073,932
Colored	462,718	959,204
Total	22,173,563	29,033,136

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Jan. 6, 1932.

Cottonseed meal market made a sharp recovery today. Prices ran up 50@60c per ton over yesterday's close. Most of the transactions were made at \$13.50. There was a heavy volume of trading by shorts in February. These bought that position and sold the more deferred months. The total volume of trading was exceptionally good at 4,100 tons. The advance today was largely sympathetic, and was brought about at the opening on account of the stock market which was up on an average of \$2.00 a share. The grain market and other feedstuff markets also enjoyed an advance, all of which was beneficial to the price of cottonseed meal.

Yesterday afternoon, in the spot department, selling predominated, and conditions appeared to be exceptionally weak. It was, therefore, surprising today that the market should have advanced so materially. The trend of the market will be influenced largely by the buyers of actual meal, but up to the

present time they have not been inclined to follow advances such as took place today.

Cotton seed market was dull, and there was very little change in price. Bids were some better on the deferred months, but on the whole the market was again inclined to drag. Tenders of 50 tons of seed were made on January contracts, this being the first delivery so far in January. There was a better market in cottonseed oil, and should prices hold on cottonseed meal and cottonseed oil it is quite probable that a stronger market will be developed in cotton seed.

OIL TARIFF BILL.

A duty on coconut and other vegetable oils imported into the United States from its colonial possessions is provided for by a bill introduced into the House of Representatives by Representative Crisp of Georgia. It has been referred to the Ways and Means Committee. The bill proposes the following duties:

1.—Coconut oil, 2c lb.; cottonseed oil, 3c lb.; peanut oil, 4c lb.; palm kernel oil, 1c lb.; soybean oil, 3½c lb., but not less than 45 per cent ad valorem.

2.—Combinations and mixtures of any of the foregoing, or of any of them, with or without other substances, 25 per cent ad valorem, but not less than the rate applicable to the component material subject to the highest rate of duty.

3.—Peanuts not shelled, 4½c lb.; shelled, 7c lb.; blanched, salted, prepared or preserved and peanut butter, 7c lb.

4.—Soybeans, 2c lb.
As the proposed law would retain copra from the Philippines on the free list, it would transfer crushing and production of coconut oil to mills in this country, the advantage probably being with the Pacific Coast mills.

GERMAN IMPORTS OF FATS.

Imports of lard, oleomargarine, premier jus and tallow into Germany during November, 1931, and for the eleven months January-November, inclusive, with comparisons, were as follows, according to special reports to THE NATIONAL PROVISIONER:

	Nov., 1931, Tons.	Jan.-Nov., 1931, Tons.
Imports, 1931.....	8,707.8	75,081.7
United States.....	6,285.1	51,622.2
Denmark.....	1,985.1	18,674.7
Netherlands.....	242.0	2,384.9
Sweden.....	55.7	1,017.1
Spain.....	28.4	300.6
Hungary.....	5.0	825.6
Argentina.....	33.3	204.4
Imports, 1930.....	4,401.8	75,717.1
OLEOMARGARINE.		
Imports, 1931.....	600.3	6,008.5
United States (share)...	574.0	5,870.8
Imports, 1930.....	605.3	7,510.1
PREMIER JUS.		
Imports, 1931.....	92.1	1,087.7
United States (share)...	1.8	199.9
Imports, 1930.....	24.5	1,713.3
TALLOW.		
Imports, 1931.....	2,461.8	15,362.2
United States (share)...	112.1	482.6
Imports, 1930.....	887.1	17,900.2

HULL OIL MARKETS.

Hull, England, Jan. 6, 1932.—(By Cable).—Refined cottonseed oil, 20s; Egyptian crude cottonseed oil, 17s 6d.

MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during November, 1931, with comparisons:

Ingredients of uncolored margarine:	Nov., 1931, Lbs.	Nov., 1930, Lbs.
Butter	1,927	102,000
Cocoanut oil	13,100,021	16,755,774
Corn oil	6,593	559
Cottonseed oil	1,411,991	1,975,191
Derivative of glycerine.....	22,732	16,300
Egg yolk	708	79
Leithin	5,489,590	8,104,310
Milk	708	3,535
Mustard oil	1,028,067	1,080,189
Neutral lard	1,400,567	2,698,764
Oleo oil	874,533	498,487
Oleo stock	41,738	36,103
Palm oil	8,500	52,288
Peanut oil	408,976	462,062
Salt	1,452,210	2,353,001
Sesame oil	1,049	13,748
Soda (benzoate of).....	8,100	9,226
Soya bean oil	1,949	314,210
Whale oil	112
Total	24,817,412	34,536,428
Ingredients of colored margarine:		
Butter	854	6,407
Cocoanut oil	130,500	315,097
Color	540	1,121
Cottonseed oil	45,427	115,592
Derivative of glycerine.....	44	70
Leithin	135,872	290,554
Milk	225	106,463
Neutral lard	49,673	106,463
Oleo oil	131,200	248,494
Oleo stearine	4,630	9,065
Oleo stock	5,290	1,945
Palm oil	16,590	14,119
Peanut oil	5,988	13,077
Salt	38,783	84,950
Sesame oil	2
Soda (benzoate of).....	31	97
Soya bean oil	947
Total	564,473	1,217,635
Grand total	25,381,885	35,754,063

WISCONSIN MARGARINE LAW.

Assembly Bill No. 13, introduced to overcome legal objections to the margarine legislation passed at the regular session early in 1931, has been passed in Wisconsin and signed by the governor. The new legislation definitely makes the license law a taxing measure, and extends the scope of the licensing not only to manufacturers and wholesale and retail dealers but also to establishments using it for cooking and table purposes. License fee for manufacturers is \$1,000; wholesalers, \$500.00; retailers, \$25.00; hotels and restaurants, \$25.00; boarding houses, \$5.00; bakeries, \$5.00; confectioners, \$5.00. In addition a tax of 6c is placed on every pound of the product sold in the state.

BEST FOODS—HELLMAN MERGER.

Establishment of a new company to be known as Best Foods, Inc., was brought about recently through the consolidation of the old company of the same name, a subsidiary of the Gold Dust Corporation, with Richard Hellman, Inc., a subsidiary of General Foods Corporation.

It is said that the new company will be the largest manufacturer of mayonnaise and salad dressing in the country. It will be owned jointly by Gold Dust and General Foods and no stock will be issued for sale to the public. The heads of both parent companies said that no further amalgamation of the two companies was contemplated and the brands of both companies involved in the merger will retain their identities although the operations of the two distributing systems will be joined.

Jay Gould, formerly vice-president of Best Foods, Inc., has been appointed general manager of the company and will handle sales and advertising.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fair—Market Irregular—Crude Easier—Cash Trade Quiet—Lard Heavy—Some New Lows Established—Sentiment Divided.

In a fair turnover, cottonseed oil futures on the New York Produce Exchange again displayed a barely steady undertone the past week. March delivery sold into new low ground for the season, while the other months were within striking distance of the low point. The developments, however, were not surprising in view of the weakness in the outside markets, particularly the unsettlement in stocks and the decidedly weak tone in lard, the western market again establishing new season's lows.

While there was scattered selling and liquidation in cotton oil, and some increase in professional bear pressure, the market moved somewhat irregularly. The ability of oil to hold around the present levels created no little surprise in most trade circles. The fact that liquidation in oil did not assume larger proportions helped the market somewhat, as did buying on a fair scale in the July delivery by a leading commission house. This latter continued to be regarded as speculative accumulation.

With the surplus in the ring absorbed, the market steadied somewhat as offerings dried up, being aided by some recovery in the outside markets. It was quite apparent that sentiment in oil remained quite divided, and as a result buying power did not readily follow the rallies.

Cash Oil Quiet.

The lard situation was uppermost in the trade's mind. There was increased discussion relative to the prospects of the relative cheapness of lard cutting into compound distribution and thereby bringing about a reduction in cotton oil consumption. As a result, developments in the western markets were watched closely, as was also the attitude of the hog raiser in marketing hogs at these levels.

Lard stocks at Chicago during December increased 4,704,000 lbs., some-

what more the local trade had calculated upon. The supply totaled 16,089,070 lbs., compared with 21,493,265 lbs. on January 1 a year ago.

Throughout the week cash oil demand was reported as rather quiet, and while this is not unusual following the year-end holidays, there was a disposition to go slow pending the consumer attitude in the immediate future. Developments in futures following the holidays served to unsettle the mills somewhat. Crude oil eased $\frac{1}{2}$ c under increased offerings to $3\frac{1}{4}$ c sales in the Southeast and Valley, and 3c sales in Texas. There were further offerings at $3\frac{1}{4}$ c in the Southeast and Valley, with buyers reducing their ideas to $3\frac{1}{2}$ c.

In some quarters the feeling was that the mill attitude for the immediate future would have considerable influence on the market, but this is rather questionable as it appeared as though crude buyers were not hedging to any extent.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 7, 1932.—Cotton oil markets this week have been dull and declining, followed by moderate advances yesterday and today in sympathy with upturn in stocks, grains and cotton. Crude is steady at 3c lb. for Texas and Oklahoma and $3\frac{1}{2}$ c lb. for Valley. Buyers and sellers indifferent. December consumption report due January 12 is awaited with bearish expectations; meanwhile bleachable yellow will likely hover around $3\frac{1}{2}$ c lb. loose, New Orleans.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 7, 1932.—Crude cottonseed oil, $3\frac{1}{4}$ c lb.; forty-one per cent protein cottonseed meal, \$13.65; loose cottonseed hulls, \$3.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 7, 1932.—Prime cottonseed oil, 3c lb.; forty-three per cent meal, \$14.00; hulls, \$5.00; mill run linters, $\frac{1}{2}$ @3c.

As many local observers see it, cotton oil is in a peculiar position at the beginning of the new year. Stocks of oil are comparatively large, and demand is comparatively small. Lard supplies are increasing, and expected to do so for some little time, and lard is relatively cheap.

The lard price situation, however, might readily be corrected quickly with any improvement of importance in the general commodity trend. But it is difficult for oil operators to get away from the fact that there is no prospect whatsoever of distributing the huge available supplies this season and that there is in prospect a large carryover at the season's end.

The trade, as yet, is not inclined to discount the possibilities of a sharply reduced cotton acreage, with the possibilities of a materially smaller new cotton crop this year than last. If reduced cotton acreage materializes it will go a long way toward neutralizing the anticipated relatively large carryover of oil at the end of this season.

At any rate, the position of the oil market appears to be one where price developments will be more or less sympathetic to allied commodities and developments in the financial markets, as well as the political developments at Washington and in foreign countries.

COCOANUT OIL—With demand moderate, the market was barely steady, prices being influenced adversely by further weakness in the tallow market. At New York, tanks were quoted at $3\frac{1}{2}$ @ $3\frac{1}{2}$ c, although it was intimated prices might be shaded on firm bids. At the Pacific Coast, tanks were quoted at $3\frac{1}{2}$ @ $3\frac{1}{2}$ c according to position.

CORN OIL—There was no activity in this market. Last business was reported at $3\frac{1}{2}$ c f.o.b. Chicago, with prices generally quoted at $3\frac{1}{2}$ @ $3\frac{1}{2}$ c f.o.b. mills.

SOYA BEAN OIL—Trade was rather dull and featureless. Tanks at New York were quoted at $3\frac{1}{2}$ c, while tanks f.o.b. western mills were 3c nominal.

PALM OIL—Consumers were dis-



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

playing little interest in this market, but offerings were rather well maintained. Owing to further weakness in tallow, buyers were inclined to lower their ideas. At New York, spot Nigre was quoted at 3½c; shipment Nigre, 3½c; spot Lagos, 4c; shipment Lagos, 3½c; 12½ per cent acid oil, 3½c; 20 per cent softs, 3.65c; Benim and Port Harcourt, 3½c.

PALM KERNEL OIL—There was very little doing in this quarter, but the market was rather steady. Shipment oil was quoted locally at 3.60c.

OLIVE OIL FEET—There was no pressure in the cables. At New York, spot feet were quoted at 4½c; shipment feet, 4½c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—The market was quoted nominally at 4c f.o.b. mills, but demand was small and buyers' ideas somewhat under that level.

COTTONSEED OIL—Demand for store at New York was quiet, and the market was barely steady with futures. Southeast and Valley crude were quoted 3½@3¼c. Texas crude sold at 3c.

Market transactions at New York:

Thursday, December 31, 1931.

	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot				435 a
Jan.				426 a 450
Mar.	1	448	448	448 a
May	2	459	459	459 a
July				470 a 472
Aug.				473 a 482

Sales, including switches, 3 contracts. Southeast crude, 3½c bid.

Friday, January 1, 1932.

HOLIDAY—No market.

Saturday, January 2, 1932.

HOLIDAY—No market.

Monday, January 4, 1932.

Spot	425 a
Jan.	400 a 430
Mar.	6 435 430 427 a 432
May	8 445 442 439 a 442
July	25 461 451 450 a 452
Aug.	456 a 462
June	1 450 450 445 a

Sales, including switches, 40 contracts. Southeast crude, 3½c sales.

Tuesday, January 5, 1932.

Spot	375 a
Jan.	400 a 428
Mar.	2 429 428 427 a 432
May	2 438 438 439 a 442
July	6 452 450 450 a 452
Aug.	453 a 460

Sales, including switches, 10 contracts. Southeast crude, 3½@3¼c.

Wednesday, January 6, 1932.

Spot	375 a
Jan.	400 a 425
Mar.	1 430 430 432 a 433
May	3 450 444 445 a 450
July	455 a 460
Aug.	460 a 464

Sales, including switches, 4 contracts. Southeast crude, 3½@3¼c.

Thursday, January 7, 1932.

Spot	425 a
Jan.	415 a 429
Mar.	434 a 439
May	450 450 447 a 451
July	460 460 455 a 460
Aug.	461 a 470

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products barely steady latter part of week. Commission houses on both sides of lard hedge, selling continued. Cash trade fair. Hog run liberal, outside developments having little influence.

Cottonseed Oil.

Cottonseed oil is quiet and steadier with light offerings. Some southern buying, with scattered covering. Hedge selling, light; cash demand, quiet; crude, barely steady. Southeast and Valley, 3½c asked; Texas, 3c nominal.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Jan., \$4.25 sale; Mar., \$4.32@4.40; May, \$4.45 sale; July, \$4.56@4.60; Aug., \$4.60@4.65.

Quotations on prime summer yellow: Jan., \$4.27 bid; Mar., \$4.20@4.40; May, \$4.30@4.50; July, \$4.40@4.60; Aug., \$4.45@4.65.

Tallow.

Tallow, extra, 3c f.o.b.

Stearine.

Stearine, 5½c.

Friday's Lard Markets.

New York, Jan. 8, 1932. — Lard, prime western, \$5.45@5.55; middle western, \$5.30@5.40; city, 5½c; refined continent, 5½c; South American, 6c; Brazil kegs, 6½c; compound, 6@6½c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, January 8, 1932.—General provision market quiet and unchanged; A. C. hams and pure lard fair; picnics and square shoulders dull.

Friday's prices were as follows:

Hams, American cut, 68s; hams, long cut, 76s; shoulders, square, none; picnics, none; short backs, 68s; bellies, clear, 50s; Canadian, none; Cumberlands, 46s; Wiltshires, 56s; spot lard, 45s 6d.

LIVERPOOL PROVISION STOCKS.

On hand on January 1, 1932, with comparisons, estimated by Liverpool Trade Association:

	Jan. 1, 1932.	Dec. 1, 1931.	Jan. 1, 1931.
Bacon, lbs.	908,992	912,352	1,850,800
Hams, lbs.	772,800	935,872	496,384
Shoulders, lbs.		15,904	85,456
Lard, steam, tons	264	309	245
Lard, refined, tons	490	154	477

CANADIAN STORAGE STOCKS.

Stocks of meat on hand in cold storage warehouses in Canada on Dec. 1, 1931, with comparisons, as reported by the Dominion Live Stock Branch:

	Dec. 1, 1931.	Nov. 1, 1931.	5-yr. av. Dec. 1.
	Lbs.	Lbs.	Lbs.
Beef	9,668,507	7,942,694	21,390,276
Veal	1,563,702	1,060,171	2,615,674
Pork	25,879,517	21,078,940	24,894,708
Mutton and lamb	8,216,471	6,782,039	6,435,358

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Jan. 1, 1932, to Jan. 6, 1932, totaled 4,876,645 lbs.; tallow, none; greases, 324,000 lbs.; stearine, none.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, January 6, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on January 6, 1932, or nearest previous date:

	Sales.		High.		Low.		Close.	
	Week ended Jan. 6.	Jan. 6.	Jan. 6.	Jan. 6.	Jan. 6.	Jan. 6.	Jan. 6.	Jan. 6.
Amal. Leather.	300	1	1	1	1	1	1	1
Do. Pfd.	200	7	7	7	7	7	7	7
Amer. H. & L.	500	1½	1½	1½	1½	1½	1½	1½
Do. Pfd.	1,800	12	12	12	12	12	12	12
Amal. Stores.	1,200	33½	33½	33½	33½	33½	33½	33½
Armour A.	5,300	1½	1½	1½	1½	1½	1½	1½
Do. B.	5,700	1½	1½	1½	1½	1½	1½	1½
Do. Ill. Pfd.	3,500	7	6½	7	6½	7	6½	7
Do. Del. Pfd.	3,000	32½	32½	32½	32½	32½	32½	32½
Barnett Leather	200	3	3	3	3	3	3	3
Beechnut Pack.	200	39½	39½	39½	39½	39½	39½	39½
Bohack, H. C.								
Do. Pfd.								
Brennan Pack.								
Childs C. Oil.	150	8½	8½	8½	8½	8½	8½	8½
Childs Co.	2,700	5½	5½	5½	5½	5½	5½	5½
Cudahy Pack.	1,200	30½	30½	30½	30½	30½	30½	30½
First Nat. Strs.	9,400	47½	47½	47½	47½	47½	47½	47½
Gen. Foods.	25,200	33½	33½	33½	33½	33½	33½	33½
Gobel Co.	3,500	5½	5½	5½	5½	5½	5½	5½
Gr. A. & P. Ltd.	120	115½	115½	115½	115½	115½	115½	115½
Do. New.	200	142	140	142	140	142	140	142
Hormel, G. A.	450	15	15	15	15	15	15	15
Hygrade Food.	900	3½	3½	3½	3½	3½	3½	3½
Kroger G. & B.	17,800	14½	14½	14½	14½	14½	14½	14½
Libby McNeill.	900	3½	3½	3½	3½	3½	3½	3½
McMarr Stores.								
Mayer, Oscar.								
Mickleberry Co.								
M. & H. Pfd.								
Morrell & Co.	1,300	29½	29½	29½	29½	29½	29½	29½
Nat. Fd. P. A.	100	1½	1½	1½	1½	1½	1½	1½
Do. B.	600	¼	¼	¼	¼	¼	¼	¼
Nat. Leather.								
Nat. Tea.	4,400	7	7	7	7	7	7	7
Proc. & Gam.	14,300	40½	39½	40½	38½	40½	38½	40½
Do. Pr. Pfd.	180	97½	97	97	97	97	97	97
Rath Pack.	100	15½	15½	15½	15½	15½	15½	15½
Safeway Strs.	10,000	42½	41½	42½	42	42½	42	42½
Do. 6½ Pfd.	160	72	72	72	72	72	72	72
Do. 7½ Pfd.	400	78½	78½	78½	78½	78½	78½	78½
Stahl Meyer.								
Swift & Co.	8,213	18½	18½	18½	18½	18½	18½	18½
Do. Intl.	6,000	22½	20½	22½	20	22½	20	22½
Trans. Pack.								
U. S. Cold Stor.								
U. S. Leather.	7,000	2½	2½	2½	2½	2½	2½	2½
Do. A.	1,000	4½	4½	4½	4½	4½	4½	4½
Do. Fro. Pfd.	100	56½	56½	56½	56½	56½	56½	56½
Wm. O. Oil.	2,000	14½	14	14	14	14	14	14
Do. 300	50	50	50	50	50	50	50	50
Do. 7½ Pfd.								
Wilson & Co.	200	1	1	1	1	1	1	1
Do. A.	600	2½	2½	2½	2½	2½	2½	2½
Do. Pfd.	400	19	18	19	18	19	18	19

MORE FAT BACKS TO GERMANY.

While German import of live animals has decreased this year in comparison with the same period a year ago, the import of fat backs has sharply increased. In November, 1931, there was imported 1,739 tons against 853 tons in November, 1930. Of these there arrived from the Netherlands 1,282 tons; Spain, 108 tons; United States, 304 tons.

Total imports for the eleven months, January to November, 1931, amount to 13,565 tons, against 7,245 tons in the same period in 1930. This enormous increase in the import of fat backs is due to the change in German hog production. Whilst in former years breeders and consumers were in favor of the fat hog, nowadays the lean hog is favored.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Jan. 7, 1932, show exports from that country were as follows: To the United Kingdom, 88,787 quarters; to the Continent, 14,803 quarters.

Exports of the previous week were as follows: To England, 72,354 quarters; to the Continent, 536 quarters.



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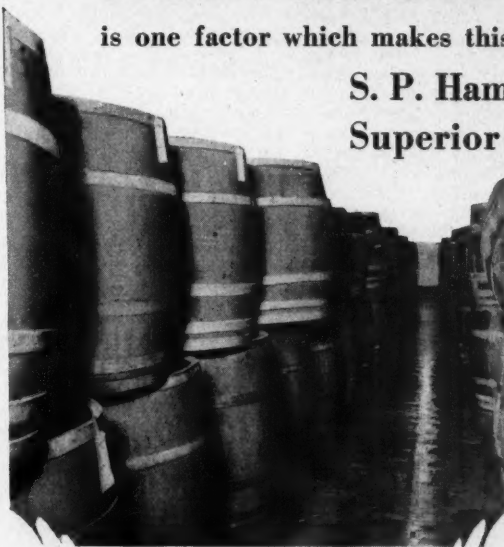
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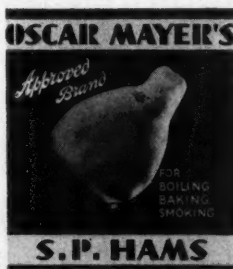
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**MADISON
WISCONSIN**



Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Jan. 7, 1932.

CATTLE—Compared with a week ago: All yearlings and desirable light steers, 25@50c higher; strictly good and choice heavies shared the advance, but medium grade offerings were 25@50c lower; light heifer and mixed yearlings, 25@50c higher, beef cows and butcher heifers sharing upturn; low cutters and cutters, strong to 25c higher; bulls, strong to 25c higher; vealers, strong. It was largely a steer and yearling run. Light offerings got best action, choice kinds of all representative weights were very scarce. Bulk, \$5.50@8.00; extreme top weighty steers, \$10.65; yearlings, \$11.40; yearling heifers, up to \$7.75; numerous loads, \$5.75@7.00; most beef cows, \$3.50@4.50; cutters, \$2.00@3.00; weighty sausage bulls, \$4.40; choice vealers, to \$8.00; most vealers, \$6.00@7.50.

HOGS—Compared with one week ago: Market mostly 5@10c lower; packing sows, 15c off; pigs, steady. Reduced direct shipments was feature of week's supply locally. Shippers were consistent buyers. Week's top, \$4.60, paid today; late bulk 140 to 210 lbs., \$4.35@4.50; 220 to 250 lbs., \$4.10@4.35; 260 to 300 lbs., \$4.00@4.15; choice 331 lbs., \$3.90; pigs, \$4.00@4.35; packing sows, \$3.30@3.50; smooth sorts, to \$3.60.

SHEEP—Today's downturn erased most of week's earlier gains. Market was unevenly steady to 25c higher than week ago, advance largely on better grade lambs and yearlings. Soaring prices earlier in week attracted unwieldy supply of fed western lambs, including many lacking finish. Top reached \$6.90 late Wednesday, highest since October 16. Closing bulks: Better grade fat lambs, \$6.00@6.50; few,

\$6.65@6.75. Practically no finished lambs offered scaling in excess of 95 lbs.; medium grades, \$4.75@5.50 to killers; throwouts, \$4.00@4.50; choice clipped lambs, \$6.00; fed yearlings, \$3.50@4.50; fat ewes, \$2.00@2.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Jan. 7, 1932.

CATTLE—Trade in fed steers ruled somewhat uneven, with demand shifting toward the lighter weights and yearlings that are selling at steady to 25c higher rates as compared with a week ago. Medium weights and heavies met some discrimination, and values are weak to 25c lower. Nothing strictly choice has been offered in any class, and the week's top stopped at \$9.25 on best 993-lb. yearlings. A few desirable light steers ranged up to \$9.00, but the bulk of the shortfed arrivals cleared from \$4.75@7.50. Fed heifers and mixed yearlings are mostly 25c higher, while other she stock closed steady to strong. Bulls are slightly higher, while vealers advanced 50c, with selected lots up to \$7.75.

HOGS—A very uneven trade featured the hog market, although a strong to higher trend has been in evidence on late days. Not enough gain has been registered to overcome the sharp break of late last week. Final prices are mostly 10c lower on offerings scaling 250 lbs. down, while heavier butchers are 15@25c off. Both shippers and packers paid the late top of \$4.20 on choice 170- to 220-lb. weights, while bulk of good to choice 150- to 240-lb. offerings sold from \$4.05@4.20. Desirable 250- to 325-lb. butchers ranged from \$3.75@4.05; packing sows are 10@15c.

SHEEP—Fat wool lamb prices ad-

vanced 50@65c over a week ago, with choice offerings reaching \$6.35, the highest since the middle of last October. On late days the bulk of the more desirable woolskins brought \$5.75@6.15. Best clippers scored \$5.40, with others at \$4.75@5.25. Aged sheep were very scarce, with odd lots of fat ewes selling up to \$3.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Jan. 7, 1932.

CATTLE—Light steers and yearlings, after gaining some price ground early in the week, lost the early upturn. Weighty steers and medium weights declined around 25c, with medium grade shortfeds in narrow demand on closing days. She stock also sold higher early, but closed the week around steady. Bulls advanced around 25c, and vealers 50c@1.00. Choice 985-lb. steers topped at \$11.00, small lots of heifers sold up to \$7.10 and choice grainfed cows, \$4.75@5.25.

HOGS—Comparisons Thursday with Thursday show light weights steady to 5c lower; medium and heavy weights, 10@15c lower; sows, 25c lower; pigs, steady. Thursday's top held at \$4.20, paid for choice 200-lb. averages, with the following bulks: 160- to 270-lb. averages, \$3.90@4.15; 270 to 300 lbs., \$3.75@3.95; 140 to 160 lbs., \$3.80@4.15; packing sows, \$3.10@3.50; pigs, \$3.00@3.50.

SHEEP—Moderate receipts at all leading market centers resulted in a substantial advance on all classes. Lambs, yearlings and matured sheep gained around 50c on Thursday. Bulk fed woolled lambs cleared at \$5.75@6.00; top, \$6.30; yearlings, \$4.00@4.50; good and choice ewes, \$2.00@3.00.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Jan. 7, 1932.

CATTLE—Fat cattle have been very irregular, steers with weight were neglected and finished 25@50c lower. Those scaling 900 to 1,100 lbs., were higher early, but closed steady to 25c lower. Yearlings retraced some early advance, finishing around 25c higher, but were fully 50c higher at one stage. Heifers are still 25@50c higher; beef cows, 25@50c higher; cutter grades, strong; bulls, 50@75c higher; vealers and calves, fully 50c higher. Receipts showed a preponderance of light stuff, whereas weight predominated last week. A dozen loads of best yearlings and light steers brought \$7.50@8.25; top matured kinds, \$7.35; bulk steers and yearlings, \$5.25@6.75; top heifers, \$7.50; best cows, \$5.00; top vealers, \$6.50. Most fat heifers brought \$5.00@6.50.

HOGS—Market has been weak and particularly bearish on weighty hogs, which stood in a new low position on Tuesday, but have since reacted in a small way. Compared with a week ago, hogs under 230 lbs. show 5@10c lower; weightier kinds, 10@25c lower; sows, steady to 25c lower. Top today was \$4.20; bulk 140 to 230 lbs., \$4.10@4.15; 240 to 260 lbs., \$3.90@4.05; 270 to 300 lbs., \$3.75@3.85; 325 to 350 lbs., \$3.60; sows, \$3.00@3.25.

SHEEP—Fat lambs have advanced

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C. B. Heinemann, Mgr.

KENNETT MURRAY

LIVE STOCK BUYING ORGANIZATION

50@75c to the highest level since mid-October; top, \$6.35 today, with bulk of fed western, \$6.00@6.25. Top natives brought \$6.00; most lots, \$5.75 down; fed Texas clips, \$5.85; mixed yearlings and two-year-old wethers, \$4.50; top ewes, \$2.75; choice, \$3.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Jan. 7, 1932.

CATTLE—Beef steers and yearlings finished the week largely steady to 25c lower, with spots off more on plain weighty heaves. Good long yearlings made \$9.25, medium weights sold up to \$8.60, and shortfeds bulked at \$5.25@7.25. Fat she stock ruled strong to 25c higher, good heifers under 750 lbs., brought \$6.00@6.60, and beef cows bulked at \$3.50@4.50. Bulls strengthened for medium grades to range up to \$3.50. Vealers scored 50c@1.00 advances, and all interests paid \$7.00.

HOGS—Strength appeared in late swine trade, and butcher values finished steady to 10c higher than a week ago. Sows failed to react and ruled mostly 25c lower. Choice 140- to 190-lb. weights brought \$4.25, the late top, and most 140- to 300-lb. averages turned at \$3.85@4.20. Pigs ranged from \$3.00@4.00. Sows bulked at \$3.10@3.25.

SHEEP—A weak close partially discounted early strength, but fat lambs netted 50c@1.00 gains for the week. Late bulk fat lambs made \$5.75@6.15; top, \$6.50. Aged sheep scored 25c advances, and best light weight ewes sold up to \$2.50. Less desirable kinds brought \$2.00 down.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

St. Paul, Minn., Jan. 6, 1932.

CATTLE—Cattle supplies have been of moderate proportions this week, and with heavy snows at present hampering the movement, trade has taken a stronger turn. Slaughter steers and yearlings are strong to 25c or more higher for the week; she stock, 25c to in spots 50c higher under the influence of short supplies and a broad demand. Most of the crop of steers and yearlings consisted of shortfed and warmedup kinds selling at \$4.50@6.35, with a few loads at \$6.50@7.25; plainer grades, down to \$3.50 or under. Beef cows bulked at \$3.25@4.00; heifers, \$3.75@5.50; short-

feds, \$5.50@6.50; cutters and low cutters, \$2.25@2.75; most medium grade bulls, \$3.50@4.00; medium to choice vealers, \$4.50@6.50.

HOGS—The hog market has lost much of the bloom gathered over the holiday period, although trade strengthened 10@15c or more today. Bulk of the better 140- to 200-lb. hogs sold at \$4.00@4.10, with bulk 200- to 260-lb. weights selling at \$3.75@4.00; heavier weights, down to \$3.50 or below. Sows bulked at \$3.00; pigs, \$3.75.

SHEEP—Fat lambs are 50@65c higher for the week, bulk of the fed lambs selling today at \$6.00@6.15; mediums, \$4.50@5.00, common throwouts, \$3.50@4.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Jan. 7, 1932.

CATTLE—Compared with a week ago: Steers, mixed yearlings and heifers, steady to 25c higher; cows, 50c higher; low cutters and cutters, 25c higher; bulls, 25c higher; vealers, steady. Most slaughter steers sold from \$4.90@7.00, with bulk of good kinds \$6.50@7.50. Top yearlings landed \$8.00, and best matured steers, \$7.85. Bulk of good mixed yearlings and heifers brought \$6.25@7.25; majority of medium fleshed descriptions, \$5.25@6.00; top heifers, \$7.50; best mixed yearlings, \$7.40. Most cows cashed at \$3.25@4.00; top, \$5.00; low cutters, largely \$1.75@2.25. Top medium bulls closed at \$4.00; best vealers, \$8.50.

HOGS—Swine prices recovered most of early losses to finish 10c lower for week; sows, 25c lower. Bulk of 130- to 250-lb. weights finished at \$4.20@4.50; top on light lights, \$4.60. A few heavies sold down to \$4.00; packing sows, \$3.15@3.35.

SHEEP—Fat lambs and sheep finished 25@50c higher for the week, top reaching \$6.50, while bulk turned at \$5.75@6.25. Clipped lambs sold around \$5.75; common throwouts, \$3.50@4.00; fat ewes, \$2.00@3.00.

NOV. CANADIAN SLAUGHTERS.

Inspected slaughter of livestock at leading Canadian centers during November, 1931, with comparisons:

	November, 1931.	November, 1930.
Cattle	52,068	57,503
Calves	22,158	20,562
Hogs	259,110	167,501
Sheep	98,077	98,252

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Jan. 7, 1932.

Bad hauling conditions again dominated the hog trade in Iowa and Minnesota, and early declines were almost recovered after heavy snow had crippled truck traffic over most of the state. At 24 concentration points and 7 packing plants in Iowa and Minnesota: Late bulk of good to choice 180- to 220-lb. weights, \$3.70@4.00; few carloads above \$4.00; 230- to 260-lb. averages, mostly \$3.60@3.90; 270- to 300-lb. weights, \$3.50@3.80. Even \$3.00 was popular price for packing sows, light-weights ranging up to \$3.25.

Receipts of hogs unloaded daily at these 24 concentration yards and 7 packing plants, week ended Jan. 7:

	This week.	Last week.
Thursday, Dec. 31.....	27,600	\$4,500
Friday, Jan. 1.....	Holiday.	
Saturday, Jan. 2.....	23,600	Holiday.
Monday, Jan. 4.....	33,900	75,900
Tuesday, Jan. 5.....	39,500	50,100
Wednesday, Jan. 6.....	26,300	44,600
Thursday, Jan. 7.....	24,600	27,600

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor excessive fills.

U. S. INSPECTED HOG KILL.

At nine centers during week ended Friday, January 2, 1932:

	Week ended Jan. 2.	Prev. week.	Cor. 1931.
Chicago	135,287	144,291	144,069
Kansas City, Kan.	47,375	59,044	37,534
Omaha	36,019	39,322	48,933
*East St. Louis	49,229	48,742	51,414
Sioux City	32,046	29,716	30,447
St. Paul	47,100	47,058	40,627
St. Joseph	18,103	14,545	14,281
Indianapolis	16,275	20,053	25,036
New York and J. C.	32,026	35,695	34,004
Total	413,720	439,036	427,235

*Includes St. Louis, Mo.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Jan. 2, 1932:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 2.....	146,000	661,000	318,000
Previous week	73,000	407,000	201,000
1931	160,000	587,000	249,000
1930	168,000	597,000	227,000
1929	177,000	778,000	234,000
1928	200,000	811,000	284,000
Hogs at 11 markets:			
Week ended Jan. 2.....	146,000	169,000	
Previous week	73,000	180,000	
1931	160,000	191,000	
1930	168,000	190,000	
At 7 markets:			
Week ended Jan. 2.....	50,000	147,000	78,000
Previous week	44,000	164,000	80,000
1931	55,000	160,000	76,000
1930	72,000	164,000	54,000
1929	53,000	136,000	47,000

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Order Buyers of Live Stock

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Indianapolis
Indiana

Ft. Wayne
Indiana

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 2, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,708	3,613	17,788
Swift & Co.	4,028	1,200	23,340
Wilson & Co.	2,979	3,969	8,242
Morris & Co.	1,592	1,924	9,543
Anglo-Amer. Prov. Co.	975		
G. H. Hammond Co.	2,150	853	
Libby, McNeill & Libby	321		
Brennan Pkg. Co., 8,904 hogs; Independent Pkg. Co., 1,485 hogs; Boyd, Lumb & Co., 1,368 hogs; Hygrade Food Products Corp., 3,479 hogs; Agar Pkg. Co., 6,906 hogs; others, 32,989 hogs.			
Total: Cattle, 17,348; calves, 4,102; hogs, 64,580; sheep, 58,913.			
Not including 433 cattle, 296 calves, 67,187 hogs and 3,334 sheep bought direct.			

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,568	1,354	7,509
Cudahy Pkg. Co.	2,727	1,275	8,230
Fowler Pkg. Co.	263		
Morris & Co.	2,554	981	4,700
Swift & Co.	3,016	5,444	10,919
Wilson & Co.	2,742	1,423	5,890
Others	590	662	51
Total	15,400	11,060	30,848

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	6,522	14,421	11,775
Cudahy Pkg. Co.	3,732	10,006	10,704
Dold Pkg. Co.	716	6,810	
Morris & Co.	1,940	328	3,122
Swift & Co.	5,195	6,417	14,215
Others		38,978	
Geo. Hoffman Pkg. Co., 45 cattle; Mayerowich Pkg. Co., 2 cattle; Omaha Pkg. Co., 62 cattle; J. Rife Pkg. Co., 1 cattle; J. Roth & Sons, 37 cattle; So. Omaha Pkg. Co., 17 cattle; Lincoln Pkg. Co., 143 cattle; Sinclair Pkg. Co., 639 cattle; Wilson & Co., 40 cattle.			
Total: 18,482 cattle, 76,962 hogs, 39,816 sheep.			

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,616	920	5,173	2,640
Swift & Co.	1,571	1,278	4,906	2,133
Morris & Co.	543	245		
East Side Pkg. Co.	1,172		2,604	658
American Pkg. Co.	119	110	2,104	229
Krey Pkg. Co.	599	56	308	
Hell Pkg. Co.			229	
Shielf Pkg. Co.			2,050	
Shippers	2,128	2,821	31,391	3,392
Others	2,284	557	13,654	1,558
Total	10,112	5,987	61,421	10,480
Not including 2,379 cattle, 943 calves, 47,500 hogs, and 902 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,802	443	12,191	16,329
Armour and Co.	3,588	405	16,026	8,061
Others	1,068	7	11,115	904
Total	7,458	855	39,332	25,293

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,180	135	14,150	3,461
Armour and Co.	2,503	142	14,446	3,858
Swift & Co.	1,707	140	7,313	2,578
Shippers	159	17	27	
Others	1,582	12	20,937	722
Total	8,193	446	56,873	11,550

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,881	3,964	18,156	8,362
Cudahy Pkg. Co.	311	642		
Swift & Co.	2,579	5,715	24,270	11,359
United Pkg. Co.	851	39	1	
Others	596	10	42,789	2,920
Total	6,248	10,300	85,224	22,642

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	406	124	1,444	2,152
Armour and Co.	451	104	1,858	2,256
Others	454	70	2,030	298
Total	1,311	298	5,332	4,706

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Klingan & Co.	1,067	324	8,530	638
Armour and Co.	413	90	1,793	41
Indianapolis Abt. Co.	184	13	924	90
Hilgemeyer Prov. Co.	5		1,500	
Brown Bros.	96	12	124	15
Stumpf Bros.			107	
Meyer Pkg. Co.	129		337	
Indiana Prov. Co.	29		5	218
Riverview Pkg. Co.	19	6	113	2
Schussler Pkg. Co.	27		282	
Maas Hartman Co.	28	10		8
Art Wabnitz		37		20
Hooder Abt. Co.	14			
Shippers	638	1,438	9,027	8,954
Others	362	154	978	193
Total	2,999	2,060	24,335	9,936

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	4			411
Ide Pkg. Co.	8			
E. Kahn's Sons Co.	909	207	5,063	400
Kroger G. & B. Co.	51	65	434	
J. Lohrey Pkg. Co.	1		351	
H. H. Meyer Co.	5		3,042	
A. Sander Pkg. Co.	7		1,566	
J. Schlachter's Sons	152	151	5	80
J. & F. Schroth Co.	14		3,263	
John F. Stegner	190	204		101
Shippers		502	997	
Others	608	423	400	304
Total	2,005	1,483	15,949	1,296
Not including 832 cattle and 11,627 hogs bought direct.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	798	215	1,480	1,017
Dold Pkg. Co.	276	12	1,006	16
Wichita D. B. Co.	11			
Dunn-Ostertag	78		11	
Keefe-Le Steigerson				
Fred W. Doid	77		453	
Total	1,168	227	2,955	1,063
Not including 5,028 hogs bought direct.				

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,465	170	1,806	173
Wilson & Co.	1,228	205	1,817	327
Others	206	64	447	
Total	2,893	439	4,069	500
Not including 71 cattle, 1,237 hogs, and 168 sheep bought direct.				

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,050	6,663	5,993	613
Swift & Co., Balt.			549	
U. D. B. Co., N. Y.	34		1,062	
The Layton Co.	28		15	97
R. Gumz & Co.	38		3,365	
Armour & Co., Mil.	470			
Armour & Co., Chi.	20			
Corkran, Hill, Balt.			494	
Others	308	285	161	294
Total	1,967	10,326	8,386	988

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Jan. 2, 1932, with comparisons:

CATTLE.

	Week ended Jan. 2, 1932.	Prev. week, 1931.	Cor. week, 1931.
Chicago	17,348	18,852	15,330
Kansas City	15,400	8,533	16,356
Omaha	18,482	8,901	11,763
St. Louis	10,112	4,914	9,047
St. Joseph	7,458	3,224	5,900
Sioux City	8,193	3,582	7,029
Oklahoma City	2,893	978	2,903
Wichita	1,168	471	879
Denver	1,311	1,148	1,064
St. Paul	6,248	2,696	7,568
Milwaukee	1,967	1,472	2,152
Indianapolis	2,999	1,747	3,873
Cincinnati	2,005	1,575	2,280
Total	95,734	57,108	80,446

HOGS.

	1932.	1931.	1930.
Chicago	64,580	64,729	70,614
Kansas City	10,068	13,677	15,390
Omaha	76,962	45,279	68,285
St. Louis	61,421	31,046	59,574
St. Joseph	39,332	17,193	20,940
Sioux City	56,873	30,398	50,615
Oklahoma City	4,069	2,502	4,811
Wichita	2,955	2,290	7,097
Denver	5,332	4,713	6,618
St. Paul	8,530	61,014	48,927
Milwaukee	8,386	6,821	10,810
Indianapolis	24,335	23,054	29,781
Cincinnati	15,949	13,707	11,261
Total	455,707	306,473	381,733

SHEEP.

	1932.	1931.	1930.
Chicago	58,913	51,813	44,573
Kansas City	36,848	23,040	18,187
Omaha	39,816	25,075	33,455
St. Louis	10,480	4,405	5,929
St. Joseph	25,293	15,723	17,869
Sioux City	11,550	9,713	21,829
Oklahoma City	500	237	1,394
Wichita	1,063	390	1,988
Denver	4,706	4,297	1,224
St. Paul	61,042	4,905	14,796
Milwaukee	938	503	906
Indianapolis	9,936	4,341	3,905
Cincinnati	1,296	924	1,889
Total	223,930	155,483	163,814

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 28...	14,592	1,501	61,407	31,298
Tues., Dec. 29...	8,627	2,340	35,308	16,392
Wed., Dec. 30...	7,838	1,892	32,533	23,147
Thurs., Dec. 31...	5,717	2,063	41,898	15,812
Fri., Jan. 1...	1,576	244	14,845	11,331
Sat., Jan. 2...	500		9,000	1,000

This week	36,252	8,120	194,501	90,980
Previous week	20,236	5,183	127,829	53,974
Year ago	34,833	8,109	191,830	78,896
Two years ago	34,941	11,004	154,470	47,437

Total receipts for month and year to January 2, with comparisons:

	1932.	1931.
Cattle	20,073	18,504
Calves	2,260	4,963
Hogs	83,866	117,722
Sheep	43,112	42,861

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 28...	3,030	247	20,578	11,532
Tues., Dec. 29...	2,942	321	8,507	3,926
Wed., Dec. 30...	3,794	235	6,987	7,499
Thurs., Dec. 31...	1,364	330	6,732	6,281
Fri., Jan. 1...	720	95	6,429	3,898
Sat., Jan. 2...	100		3,000	500

This week	11,950	1,226	51,063	33,884
Previous week	9,885	616	32,950	23,046
Year ago	12,209	506	60,108	32,863
Two years ago	12,777	410	51,787	15,906

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
Week ended Jan. 2...	\$ 7.15	\$ 4.35	\$ 2.00	\$ 5.00	
Previous week	7.40	4.25	2.00	5.40	
1931	9.75	7.65	2.85	7.80	
1930	12.90	9.50	5.00	12.75	
1929	13.15	8.85	7.15	15.40	
1928	14.10	8.50	6.10	12.85	
1927	9.85	11.75	6.15	12.40	

Av. 1927-1931	\$11.95	\$ 9.25	\$ 5.45	\$12.30	
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SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Jan. 2...	24,300	143,600	63,100
Previous week	10,351	94,879	30,628
1931	22,629	131,727	46,211

*Saturday, Jan. 2, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and top and average prices of hogs, with comparisons:

	No. Rec'd.	Avg. Wgt.	Prices—	
			Top.	Avg.
*Week ended Jan. 2.....	194,000	224	\$ 4.65	\$ 4.35
Previous week	127,829	222	4.65	4.25
1931	191,830	231	8.50	7.65
1930	154,470	227	10.00	9.30
1929	236,045	231	9.25	8.85
1928	233,052	226	9.00	8.50
1927	182,525	231	12.25	11.75

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Jan. 7, 1932:

Hogs (Soft or cilly hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-180 lbs.) gd.-ch.	\$ 4.30@ 4.50	\$ 4.45@ 4.60	\$ 3.80@ 4.15	\$ 3.85@ 4.15	\$ 4.00@ 4.25
Lt. wt. (180-220 lbs.) gd.-ch.	4.35@ 4.50	4.45@ 4.60	4.00@ 4.15	4.00@ 4.20	4.10@ 4.25
(180-200 lbs.) gd.-ch.	4.35@ 4.50	4.40@ 4.55	4.05@ 4.20	4.05@ 4.20	4.10@ 4.25
Med. wt. (200-220 lbs.) gd.-ch.	4.20@ 4.50	4.35@ 4.55	4.00@ 4.20	4.05@ 4.20	4.00@ 4.25
(220-250 lbs.) gd.-ch.	4.10@ 4.35	4.15@ 4.40	3.85@ 4.15	3.85@ 4.20	3.70@ 4.10
Hvy. wt. (250-280 lbs.) gd.-ch.	4.00@ 4.20	4.00@ 4.25	3.85@ 4.05	3.80@ 4.10	3.80@ 3.80
(280-350 lbs.) gd.-ch.	3.85@ 4.10	3.90@ 4.05	3.75@ 3.95	3.65@ 3.80	3.40@ 3.70
Pkg. sows (275-500 lbs.) med.-ch.	3.30@ 3.60	3.15@ 3.35	3.10@ 3.50	3.00@ 3.50	2.75@ 3.25
Str. pigs (100-130 lbs.) gd.-ch.	4.00@ 4.40	4.00@ 4.60	3.75@ 4.30	3.75@ 4.30	4.00@ 4.25
Av. cost & wt. Thurs. (pigs excl.)	4.16-234 lbs.	4.20-229 lbs.	4.01-210 lbs.	4.01-249 lbs.
Slaughter Cattle and Calves:					
STEERS (600-900 LBS.):					
Choice	10.75@11.50	9.00@10.00	9.75@10.75	9.50@10.50	9.75@10.75
Good	7.50@10.75	6.50@ 9.00	7.00@ 9.75	6.75@ 9.50	7.00@ 9.75
Medium	5.75@ 7.50	4.50@ 6.50	5.00@ 7.00	4.50@ 6.75	5.00@ 7.00
Common	4.25@ 5.75	3.50@ 4.50	3.25@ 5.00	3.25@ 4.50	3.50@ 5.00
STEERS (900-1,100 LBS.):					
Choice	10.75@11.50	9.00@10.00	9.75@11.00	9.50@10.50	9.50@11.00
Good	7.50@10.75	6.50@ 9.00	7.00@ 9.75	6.75@ 9.50	7.00@ 9.75
Medium	5.50@ 7.50	4.75@ 6.50	5.00@ 7.00	4.50@ 6.75	4.75@ 6.75
Common	4.25@ 5.50	3.50@ 5.00	3.25@ 5.00	3.25@ 4.50	3.25@ 4.75
STEERS (1,100-1,300 LBS.):					
Choice	10.50@11.25	9.00@10.00	9.50@10.75	9.25@10.50	9.75@11.25
Good	7.00@10.50	6.50@ 9.00	7.00@ 9.75	6.50@ 9.50	7.00@ 9.75
Medium	5.25@ 7.25	5.00@ 6.50	5.00@ 7.00	4.50@ 6.75	5.25@ 7.00
STEERS (1,300-1,500 LBS.):					
Choice	10.50@11.25	9.00@10.00	9.50@10.75	9.25@10.25	9.75@11.25
Good	7.25@10.50	6.50@ 9.00	7.00@ 9.50	6.50@ 9.25	7.25@ 9.75
HEIFERS (550-850 LBS.):					
Choice	7.50@ 8.50	7.50@ 8.50	6.75@ 7.50	7.50@ 8.25	7.25@ 8.50
Good	6.00@ 7.50	6.25@ 7.50	5.75@ 6.75	7.50@ 7.50	5.50@ 7.25
Medium	5.00@ 6.00	5.25@ 6.25	4.75@ 5.75	4.00@ 5.75	4.50@ 5.75
Common	3.75@ 5.00	3.00@ 5.25	3.25@ 4.75	3.00@ 4.00	3.25@ 4.50
COWS:					
Choice	4.75@ 5.50	4.75@ 5.25	4.50@ 5.25	4.25@ 5.00	4.25@ 5.00
Good	4.25@ 4.75	4.25@ 4.75	3.75@ 4.50	3.75@ 4.25	3.75@ 4.25
Com-med.	3.25@ 4.25	3.25@ 4.25	3.00@ 3.75	2.75@ 3.75	3.00@ 3.75
Low cutter and cutter	2.00@ 3.25	1.50@ 3.25	1.75@ 3.00	1.50@ 2.75	1.75@ 3.00
BULLS (YRLS. EX. BEEF):					
Gd.-ch.	4.25@ 4.75	4.00@ 4.50	3.75@ 4.50	3.65@ 4.00	4.00@ 4.35
Cut-med.	3.00@ 4.40	2.50@ 4.00	2.50@ 4.00	2.35@ 3.75	2.50@ 4.25
VEALERS (MILK-FED):					
Gd.-ch.	6.00@ 8.00	7.00@ 8.50	6.00@ 7.00	5.50@ 8.00	5.00@ 7.00
Medium	5.00@ 6.00	4.50@ 7.00	5.00@ 6.00	4.00@ 5.50	4.00@ 5.00
Cul-com.	3.00@ 5.00	2.50@ 4.50	3.00@ 5.00	2.50@ 4.00	2.50@ 4.00
CALVES (250-500 LBS.):					
Gd.-ch.	4.00@ 5.00	4.50@ 7.00	4.50@ 6.00	5.00@ 7.00	3.00@ 4.50
Com-med.	2.50@ 4.00	2.50@ 4.50	3.00@ 4.50	2.50@ 5.00	2.00@ 3.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down)—Gd.-ch.	5.75@ 6.75	5.50@ 6.35	5.50@ 6.00	5.75@ 6.35	5.50@ 6.10
Medium	4.50@ 5.75	4.50@ 5.50	4.50@ 5.50	5.00@ 5.75	4.50@ 5.50
(All weights)—Common	3.75@ 4.50	3.50@ 4.50	3.75@ 4.50	3.75@ 5.00	3.25@ 4.50
YEARLING WETHERS:					
(90-110 lbs.)—Med.-ch.	3.00@ 4.75	3.00@ 5.00	3.50@ 5.00	3.75@ 5.00	2.50@ 4.25
EWES:					
(90-120 lbs.)—Med.-ch.	2.25@ 3.00	1.75@ 3.00	2.00@ 3.00	2.00@ 3.00	1.50@ 2.25
(120-150 lbs.)—Med.-ch.	1.75@ 2.75	1.50@ 2.75	1.75@ 2.75	1.75@ 2.75	1.25@ 2.00
(All weights)—Cul-com.	1.25@ 2.25	1.00@ 1.75	1.00@ 2.00	1.00@ 2.00	.75@ 1.50

FEWER HOGS IN GERMANY.

A 15 per cent reduction in the number of sows in farrow in Germany on December 1, 1931, is shown by the preliminary hog census returns in that country. This indicates a considerable reduction in breeding operations and smaller market supplies late next year, according to a cable to the Foreign Service of the Bureau of Agricultural Economics from Agricultural Attaché Steere. While the total number of hogs, estimated at 23,800,000, was slightly larger than on December 1, 1930, the number of sows in farrow was only 1,110,000 compared with 1,307,000 at the same time last year. The number of sows in farrow under one year was 32 per cent smaller than at the same time last year while the numbers of those over one year were 8 per cent smaller. Total brood sows numbered 1,940,000 compared with 2,169,000 on December 1, 1930.

The number of pigs under eight weeks of age, amounting to 5,100,000 head, was 6 per cent smaller than on December 1 last year, whereas the number of pigs eight weeks to six

months of age was 4 per cent larger than a year ago and totalled 10,430,000. In September, 1931, hog numbers in Germany were over 25,000,000 head, the largest number ever recorded in that country.

Commenting on the hog census, the committee of experts of the ministry of food called attention to the fact that while the total number of hogs is still higher than in the previous year a decided trend toward reduction in hog population has taken place since September 1.

The number of hogs over six months old is still 10 per cent larger than a year ago and the number of young pigs under six months is 4 per cent larger. Consequently marketings until next summer are expected to be large. During the summer season, the committee points out, the offerings will decline with an accompanying price increase, this increase depending on improvement in the buying power of the German people.

Attention is also called to the fact that as the number of sows to farrow has declined about 15 per cent and the number of young sows 27 per cent, smaller marketings are expected to continue for some time.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended December 30, 1931, with comparisons, reported by Dominion Live Stock Branch:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Dec. 30.	Prev. week.	Same week, 1930.
Toronto	\$ 6.50	\$ 6.70	\$ 7.60
Montreal	5.60	6.00	7.50
Winnipeg	6.00	6.00	6.50
Calgary	4.75	4.75	6.50
Edmonton	5.00	5.00	5.75
Prince Albert	3.75
Moose Jaw	5.00	5.25	6.00
Saskatoon	4.50	4.00	5.00

VEAL CALVES.

	\$ 9.00	\$ 8.00	\$ 13.00
Toronto	9.00	8.00	13.00
Montreal	8.50	9.00	12.50
Winnipeg	8.00	8.00	11.00
Calgary	4.25	4.25	9.35
Edmonton	6.00	6.00	8.50
Prince Albert	4.75	4.00
Moose Jaw	6.00	5.50
Saskatoon	5.00	5.00	7.00

SIBLEY BACON HOGS.

	\$ 5.75	\$ 5.35	\$ 11.75
Toronto	5.75	5.35	11.75
Montreal	6.00	5.50	11.50
Winnipeg	4.75	4.75	10.25
Calgary	4.25	4.25	9.35
Edmonton	4.25	4.15	9.50
Prince Albert	4.45	4.45	9.75
Moose Jaw	4.20	4.05	9.70
Saskatoon	4.25	4.45

GOOD LAMBS.

	\$ 7.00	\$ 6.50	\$ 9.50
Toronto	7.00	6.50	9.50
Montreal	6.25	6.50	7.50
Winnipeg	5.50	5.50	7.50
Calgary	4.50	4.50	7.50
Edmonton	4.75	4.75	7.50
Prince Albert	4.25	4.25
Moose Jaw	4.25	4.25
Saskatoon	4.75	4.75

LAMBS IN PLENTIFUL SUPPLY.

Sheep and lamb receipts at Chicago in 1931 at 4,489,431 head were the largest for any year since 1921. These animals were valued at \$25,484,230, compared with a valuation of \$32,148,666 in 1930, when receipts totaled only 4,335,106.

Average price of lambs for the year was \$7.00, compared with \$9.35 in 1930 and \$14.30 in 1929. The 1931 price was the lowest for any year since 1911. Lambs were highest during the first five months of the year, reaching their peak in April when the average reached \$9.00.

Average price of sheep for the year was \$2.65. This price ranged from a high average of \$4.05 in March to a low of \$1.75 in June and September. This average compares with \$3.90 in 1930, and \$6.35 in 1929 and is the lowest price for sheep in the history of the Chicago yards.

CHICAGO PACKING BY MONTHS.

Slaughters at Chicago of the four classes of livestock by months and years are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
January	115,007	36,957	806,336	213,961
February	106,435	33,133	581,838	196,488
March	123,440	46,063	473,322	211,123
April	134,441	61,697	456,877	249,470
May	116,591	40,215	407,933	241,430
June	128,520	51,656	487,597	261,434
July	122,784	38,934	344,946	229,500
August	143,209	45,917	338,519	270,598
September	128,790	40,379	386,298	321,447
October	142,024	39,567	538,771	324,792
November	147,938	38,118	638,657	276,011
December	104,371	35,503	804,584	267,217
Total 1931	1,507,662	515,141	6,241,628	3,063,480
Total 1930	1,545,337	540,707	6,068,619	3,023,671
Total 1929	1,629,001	643,577	5,951,707	2,697,182
Total 1928	1,799,291	734,895	6,394,400	2,740,157
Total 1927	1,971,401	873,390	5,611,484	2,701,040

*In 1931, "downtown" packers, outside the yards, slaughtered 650,900; in 1930, 777,974; in 1929, 960,029; in 1928, 817,018; and in 1927, 460,368, which are not counted in stock yards receipts and the above "packing" figures.

RECEIPTS AT CENTERS

SATURDAY, JANUARY 2, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	200	9,000	1,000
Kansas City	250	2,500	800
Omaha	150	6,000	3,000
St. Louis	300	4,000	100
St. Joseph	2,000	3,000
Sioux City	400	6,000	300
St. Paul	200	3,200	100
Oklahoma City	1,300	500	100
Fort Worth	200	200	100
Milwaukee	100	400	100
Louisville	100	500	100
Wichita	200	1,100	100
Indianapolis	200	2,500	800
Pittsburgh	1,200	500
Cincinnati	300	2,000	400
Buffalo	200	5,500	1,300
Cleveland	200	600	300
Nashville	100	200

MONDAY, JANUARY 4, 1932.

Chicago	18,000	60,000	30,000
Kansas City	9,000	5,000	13,000
Omaha	10,500	18,000	14,000
St. Louis	4,500	12,500	1,500
St. Joseph	2,500	2,500	3,500
Sioux City	3,500	21,000	4,000
St. Paul	2,300	24,000	12,000
Oklahoma City	800	1,200	500
Fort Worth	2,400	800	1,800
Milwaukee	400	100	100
Denver	2,800	5,800	3,800
Louisville	1,000	1,300	100
Wichita	1,400	1,700	200
Indianapolis	400	7,000	2,500
Pittsburgh	400	400	2,500
Cincinnati	1,900	6,800	500
Buffalo	1,000	6,300	6,100
Cleveland	600	3,200	4,000
Nashville	500	500

TUESDAY, JANUARY 5, 1931.

Chicago	9,000	48,000	25,000
Kansas City	5,000	3,500	11,000
Omaha	5,500	18,000	14,000
St. Louis	3,200	12,500	1,800
St. Joseph	2,700	5,500	7,000
Sioux City	1,800	21,000	6,000
St. Paul	1,600	26,000	10,000
Oklahoma City	400	500	100
Fort Worth	1,800	400	1,400
Milwaukee	700	2,300	200
Denver	900	3,000	2,700
Louisville	200	700	100
Wichita	400	2,500	100
Indianapolis	1,400	5,000	1,500
Pittsburgh	200	600	500
Cincinnati	600	2,500	200
Buffalo	100	2,800	100
Cleveland	100	3,500	2,000
Nashville	100	200	400

WEDNESDAY, JANUARY 6, 1932.

Chicago	11,000	30,000	18,000
Kansas City	6,000	4,000	10,000
Omaha	5,000	6,000	9,000
St. Louis	5,000	11,500	1,500
St. Joseph	2,000	4,500	4,000
Sioux City	1,500	11,000	3,000
St. Paul	1,500	23,000	2,500
Oklahoma City	900	700	200
Fort Worth	1,400	900	4,700
Milwaukee	700	2,500	200
Denver	600	2,700	2,100
Louisville	200	700	100
Wichita	500	1,500	100
Indianapolis	400	4,000	2,500
Pittsburgh	100	600	1,300
Cincinnati	900	3,200	600
Buffalo	200	3,000	700
Cleveland	700	1,400	4,200
Nashville	200	200	100

THURSDAY, JANUARY 7, 1932.

Chicago	9,500	34,000	28,000
Kansas City	5,000	4,500	11,000
Omaha	6,000	14,000	14,000
St. Louis	1,500	9,500	1,500
St. Joseph	3,000	8,000	9,000
Sioux City	2,500	20,000	4,500
St. Paul	1,500	10,000	4,000
Oklahoma City	700	1,100	100
Fort Worth	1,400	500	1,500
Milwaukee	500	2,300	200
Denver	400	2,200	5,500
Louisville	200	800	100
Wichita	600	1,100	400
Indianapolis	600	6,000	2,000
Pittsburgh	100	2,000	1,500
Cincinnati	700	2,500	500
Buffalo	400	2,400	800
Cleveland	200	1,000	1,500
Nashville	100	300	100

FRIDAY, JANUARY 8, 1932.

Chicago	3,500	33,000	25,000
Kansas City	1,500	6,000	5,000
Omaha	3,500	32,000	4,000
St. Louis	1,000	10,000	2,400
St. Joseph	1,000	9,000	8,500
Sioux City	2,000	30,000	3,000
St. Paul	2,800	26,000	3,000
Oklahoma City	600	1,200	600
Fort Worth	1,200	400	2,600
Milwaukee	300	1,500	100
Denver	200	1,500	5,800
Louisville	200	1,000	3,000
Wichita	600	1,600	200
Indianapolis	400	6,000	1,500
Pittsburgh	100	1,800	1,000
Cincinnati	700	5,300	1,100
Buffalo	3,100	2,700	2,700
Cleveland	100	2,000	1,300
Nashville	100	200

HOGS AT CHICAGO IN 1931.

Hogs received at Chicago in 1931 totaled 7,941,840 head, compared with 7,869,914 in 1930 and 8,192,951 in 1929. The valuation of these hogs for the year was placed at \$110,944,659, compared with \$169,543,167 in 1930.

Average price of hogs for the year was \$6.20, the highest monthly average being in January, when \$7.65 was paid. This declined to a low of \$4.25 in December. The first four months of the year recorded the highest average prices, being \$7.65, \$7.10, \$7.45 and \$7.35 respectively. During May the average price was \$6.55, in June \$6.40, July \$6.30, August \$6.05 and in the last four months of the year the average declined steadily. In September it was \$5.55, in October \$5.10, in November \$4.65 and in December \$4.25.

The \$6.20 average for the year compares with \$9.50 in the previous year, \$10.20 in 1929 and \$9.30 in 1928. The average for the year was the lowest since 1908.

Monthly average prices for all grades of hogs at Chicago during 1931 with comparative yearly averages during the past twelve years, are reported as follows:

	Mixed.	Heavy.	Light.	All grades.	Pigs.
Jan.	\$7.50	\$7.45	\$8.00	\$7.65	\$7.50
Feb.	7.05	7.00	7.20	7.10	6.65
Mar.	7.35	7.30	7.90	7.45	7.00
April	7.20	7.30	7.40	7.35	6.75
May	6.45	6.35	6.65	6.55	5.90
June	6.30	6.05	7.00	6.40	5.90
July	6.30	6.00	7.60	6.30	6.00
Aug.	6.10	5.65	7.05	6.05	5.65
Sept.	5.60	5.40	5.75	5.55	4.90
Oct.	5.10	5.15	5.00	5.10	4.00
Nov.	4.55	4.65	4.65	4.65	3.50
Dec.	4.25	4.20	4.35	4.25	3.75
Yearly averages:					
1931.....	\$6.20	\$6.10	\$6.55	\$6.20	\$5.60
1930.....	9.55	9.35	9.85	9.50	8.70
1929.....	10.40	9.70	10.50	10.20	9.15
1928.....	9.35	9.15	9.60	9.30	7.95
1927.....	10.15	9.90	10.40	10.05	8.90
1926.....	12.55	11.95	13.10	12.40	12.30
1925.....	11.75	11.70	12.15	11.80	11.20
1924.....	8.10	8.25	8.20	8.20	6.55
1923.....	7.35	7.45	7.75	7.55	6.50
1922.....	9.30	9.05	9.60	9.20	9.15
1921.....	8.70	8.35	8.95	8.65	8.70
1920.....	14.20	13.85	14.50	14.15	13.10

Average weight of hogs for the year was 233 lbs., compared with 236 in 1930, 238 in 1929 and 235 in 1928. The weight was the lowest for any year since 1919.

Hog receipts for the year at the eleven markets totaled 26,673,000 in 1930 and 28,720,000 in 1929. The receipts at these markets were the smallest for any year since 1917.

DOWNTOWN HOG PACKING.

During 1931 there were received by "downtown" packers at Chicago 661,003 hogs. These hogs were slaughtered outside the yards. These receipts were the smallest of the past four years, comparing with 777,974 in 1930 and 960,029 in 1929.

The following table shows these receipts and slaughters by months in 1931 compared with those of each of the three preceding years:

	1931.	1930.	1929.	1928.
January	97,191	60,890	97,878	98,076
February	79,418	70,991	87,383	99,145
March	61,737	74,695	79,727	81,196
April	46,731	56,085	97,614	47,156
May	44,267	60,558	78,408	53,917
June	53,901	79,312	78,150	56,600
July	26,515	70,113	80,601	57,761
August	17,738	50,134	64,542	45,657
September	31,475	32,941	66,888	42,453
October	41,653	37,244	64,075	50,327
November	45,051	35,769	69,007	51,721
December	115,503	91,242	65,066	108,000
Totals	661,003	777,974	900,020	817,018

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended January 2, 1932, with comparisons:

	CATTLE.	Week ended Jan. 2, 1932.	Prev. week.	Cor. week.
Chicago	24,911	11,102	15,330	15,330
Kansas City	18,556	8,353	16,512	16,512
Omaha	18,620	5,534	16,938	16,938
St. Louis	7,964	3,438	9,647	9,647
St. Joseph	7,296	3,567	4,673	4,673
Sioux City	6,336	3,303	6,486	6,486
Wichita	1,396	614	879	879
Fort Worth	5,245	1,916	4,103	4,103
Philadelphia	1,572	1,107	1,203	1,203
Indianapolis	1,425	588	1,372	1,372
New York & Jersey City	8,482	7,966	8,271	8,271
Oklahoma City	3,403	1,202	3,646	3,646
Cincinnati	2,843	1,397	3,644	3,644
Denver	1,383	1,023	2,768	2,768
Total	106,533	51,110	95,599	95,599

	HOGS.	Week ended Jan. 2, 1932.	Prev. week.	Cor. week.
Chicago	141,153	92,046	70,614	70,614
Kansas City	11,174	13,677	15,390	15,390
Omaha	39,851	26,396	56,507	56,507
St. Louis	30,030	22,151	29,874	29,874
St. Joseph	22,395	10,581	20,604	20,604
Sioux City	32,259	27,246	28,755	28,755
Wichita	7,983	3,168	3,469	3,469
Fort Worth	4,289	1,685	3,622	3,622
Philadelphia	16,000	16,044	13,644	13,644
Indianapolis	16,431	15,064	23,328	23,328
New York & Jersey City	58,757	62,805	47,067	47,067
Oklahoma City	8,314	9,715	5,068	5,068
Cincinnati	25,054	13,497	18,328	18,328
Denver	5,568	6,554	8,073	8,073
Total	416,250	308,081	345,581	345,581

	SHEEP.	Week ended Jan. 2, 1932.	Prev. week.	Cor. week.
Chicago	74,158	42,444	44,573	44,573
Kansas City	37,546	23,040	18,001	18,001
Omaha	34,022	17,687	30,011	30,011
St. Louis	7,218	3,582	3,349	3,349
St. Joseph	24,336	14,014	17,151	17,151
Sioux City	8,314	9,715	15,567	15,567
Wichita	1,033	390	1,968	1,968
Fort Worth	3,616	836	3,215	3,215
Philadelphia	5,699	5,046	4,382	4,382
Indianapolis	725	425	1,372	1,372
New York & Jersey City	68,229	50,715	59,358	59,358
Oklahoma City	668	270	3,469	3,469
Cincinnati	1,578	914	1,587	1,587
Denver	2,079	2,047	1,580	1,580
Total	269,221	180,725	202,560	202,560

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the four days ended December 31, 1931, were 3,187,000 lbs.; previous four days, 3,329,000 lbs.; same week last year, 1,946,000 lbs.; for entire year of 1931, 209,446,000 lbs.; for entire year of 1930, 183,130,000 lbs.

Shipments of hides from Chicago for the four days ended December 31, 1931, were 5,796,000 lbs.; previous four days, 5,478,000 lbs.; same week last year, 2,100,000 lbs.; for entire year of 1931, 233,603,000 lbs.; for entire year of 1930, 162,644,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Jan. 4, 1932:

	Week ended.	New York.	Boston.	Phila.
Jan. 24, 1932.....	6,877	350
Dec. 28 to 31, 1931.....	6,877	350
Jan. 23, 1931.....	2,628
Dec. 28 to 31, 1930.....	4,163
.....	2,628

TANNERS' NOV. HIDE STOCKS.

Stocks of raw hides and skins held by tanners on November 30, 1931:

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market passed through the tenth week of the deadlock between packers and tanners regarding the elimination of the 4 per cent charge for trimming of hides, with both sides still holding firmly. Trading continues at a standstill in this market. A couple small lots of hides were moved by outside packers, mentioned in the small packer market, but these were generally viewed as having little bearing on the packer market.

Prices on the Hide Exchange declined early in the week but recovered later, with a sharp increase in volume of business, and some are of the opinion that demand is being supplied here by some of the packers, thus reducing their holdings of hides to at least some extent.

In the absence of any business, prices can only be quoted nominally unchanged, with the trading by outside packers generally around a half-cent under big packer figures.

Native steers quoted nominally 8c, and extreme native steers 7c, by packers.

Butt branded steers quoted on this basis at 8c, Colorados 7½c, heavy Texas steers 8c, light Texas steers 7c, and extreme light Texas steers 6½c.

Heavy native cows quoted 7c last paid in the packer market. Light native cows nominally 7c, and branded cows 6½c.

Native bulls last sold at 4½c for November-December take-off, and branded bulls at 3½c.

FOREIGN WET SALTED HIDES—South American market moderately active. Total of about 16,000 Argentine frigorifico steers of different descriptions moved to Europe and this country at \$24.00, equal to 7½¢@7½¢, c.i.f. New York, with about 10,000 earlier at \$23.75 or 7½¢, as against \$24.00 or 7½¢ paid late last week.

SMALL PACKER HIDES—Trading continues at a standstill on local small packer all-weights; last sales of November were at 6½c for native cows and steers and 6¼c for branded, with a few December untrimmed hides at a half-cent less.

Local small packer association sold balance of December hides, 3,000 heavy native cows at 6c, 2,700 light native cows 6½c, and 2,500 branded cows 6c, new basis, tanner business.

A St. Louis packer sold about 4,000 October to December branded steers at 7c, flat, new basis. An Indiana tanner controlled packer sold January production, about 1,200 hides, native steers at 7½c, heavy native cows 6½c, light native cows and extreme native steers 6½c, and branded cows 6c, new basis.

In Pacific Coast market, 3,000 October to December hides sold in San Francisco market, and 5,000 December at Los Angeles, at 5½c for steers and 5c for cows, flat, f.o.b. shipping points, these being untrimmed hides.

COUNTRY HIDES—Light scattered trade reported in the country hide mar-

ket. All-weights sold recently at 5½c, selected, delivered, and hard to secure under 5¼¢@5½¢. Heavy cows and steers last sold at 5c, flat. Buff weights quoted 5¼¢@5½¢; dealers claim they could secure 5½c, and 5½c was paid a few days ago. Extremes quoted 6¼¢@6½¢. Bulls priced 3¢@3½¢, flat. All-weight branded quoted 4¢@4½¢, less Chicago freight.

CALFSKINS—One packer at the close of last week sold 9,000 November calfskins from a very light average point at 8c, and this was followed this week by the sale of 12,000 December from the same point, also at 8c. Trading awaited to establish the market on regular weight points, with market talked in a nominal way 8½¢@9c.

Chicago city calfskins declined a half-cent on the sale of a car 8-10 lb. at 6½c, and a car 9½/15-lb. at 8c. Outside cities, 8/15-lb. quoted around 7¢@7½¢; mixed cities and countries 6½¢@7c; straight countries about 6c. Chicago city light calf and deacons available at 55c, last paid.

KIPSKINS—Another packer sold about 9,000 December native kipskins at close of last week at 8½c for north-erns and 7½c for southern. One lot of 4,100 December over-weights sold this week, northern at 7½c, and southern at 6¼c. Branded kips last sold at 6½c.

Chicago city kipskins moved in a small way at 7½c, and a car sold at 7½c. Outside cities quoted 7¢@7½¢; mixed cities and countries around 6½c; straight countries about 6c.

One packer sold about 4,000 December regular slunks at 37½¢, hairless quoted 25¢@30c.

HORSEHIDES—Trading continues slow, with choice city renderers quoted \$2.25@2.75 asked, mixed city and country lots \$1.75@2.25, and straight countries around \$1.50.

SHEEPSKINS—Dry pelts steady around 9c for full wools, with short wools at half-price. Very few packer shearlings coming out now and quoted around 30c for No. 1 lambs for the quality available, and 20c for No. 2's; a few sold at 25c flat for No. 1's and 2's. Pickled skins declining in quality at this season; last reported trading in Chicago market was around \$2.00 per doz. for current quality, with reports of lower sales not confirmed, while earlier better quality stocks were cleaned up at \$2.25@2.37½ per doz., straight run. Small packer lamb pelts quoted 60¢@65c.

New York.

PACKER HIDES—Market still awaiting settlement of dispute over trimming charge and quotations nominally on parity with Chicago market.

COUNTRY HIDES—Trading rather slow, with stocks fairly well sold up. Some all-weights reported sold at 5c, flat. Extremes generally quoted 6¢@6½c, selected.

CALFSKINS—Calfskins market easier, especially on the light end. The 5-7's are quoted 65c last paid for collectors' skins. Total of 20,000 collectors' skins sold at 80c for 7-9's and

\$1.25 for 9-12's. Veal kips, 12/17 lb., last sold at \$1.35 and buttermilks \$1.35; 17 lb. up kips last sold at \$2.10.

New York Hide Exchange Futures.

Saturday, January 2, 1932—Exchange closed.

Monday, January 4, 1932—Close: Jan. 6.30n; Feb. 6.45n; Mar. 6.60 sale; Apr. 6.80n; May 7.00n; June 7.26 sale; July 7.45n; Aug. 7.65n; Sept. 7.85@7.95; Oct. 8.05n; Nov. 8.25n; Dec. 8.50n. Sales 16 lots.

Tuesday, January 5, 1932—Close: Jan. 6.10n; Feb. 6.25n; Mar. 6.40 sale; Apr. 6.60n; May 6.80n; June 7.02@7.05; July 7.20n; Aug. 7.40n; Sept. 7.64 sale; Oct. 7.85n; Nov. 8.05n; Dec. 8.25@8.30. Sales 30 lots.

Wednesday, January 6, 1932—Close: Jan. 6.10n; Feb. 6.25n; Mar. 6.40@6.50; Apr. 6.60n; May 6.85n; June 7.10 sale; July 7.30n; Aug. 7.50n; Sept. 7.65@7.70; Oct. 7.85n; Nov. 8.05n; Dec. 8.25n. Sales 28 lots.

Thursday, January 7, 1932—Close: Jan. 6.30n; Feb. 6.45n; Mar. 6.60@6.65; Apr. 6.80n; May 7.00n; June 7.23@7.30; July 7.45n; Aug. 7.65n; Sept. 7.82@7.85; Oct. 8.00n; Nov. 8.15n; Dec. 8.35n. Sales 50 lots.

Friday, January 8, 1932—Close: Jan. 6.40n; Feb. 6.55n; Mar. 6.70n; Apr. 6.90n; May 7.10n; June 7.29@7.30; July 7.55n; Aug. 7.70n; Sept. 7.87 sale; Oct. 8.00n; Nov. 8.20n; Dec. 8.40n. Sales 25 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Jan. 8, 1932, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ended Jan. 8.	Prev. week.	Cor. week, 1931.	
Spr. nat. str.	@ 8n	9 @ 9½n	11	@ 11½n
Hvy. nat. str.	7½ @ 8n	@ 8ax		@ 10nx
Hvy. Tex. str.	7½ @ 8n	7½ @ 8ax		@ 10ax
Hvy. butt brnd'd str.	7½ @ 8n	7½ @ 8ax		@ 10nx
Hvy. Col. str.	7 @ 7½n	7½ @ 7½ax		@ 9½ax
Ex-light Tex. str.	6 @ 6½n	@ 6½ax		@ 7½
Brnd'd cows.	6 @ 6½n	@ 6½ax		@ 7½
Heavy nat. cows	6½ @ 7n	@ 7ax		@ 7½
LT. nat. cows	6½ @ 7n	@ 7ax	7½ @ 8	@ 8½
Nat. bulls	@ 4½	@ 4½		@ 5½
Brnd'd bulls	@ 3½	@ 3½		@ 4½
Calfskins	8 @ 8n	9 @ 9½n	10½ @ 11n	@ 11n
Kips, nat.	@ 8½	@ 8½	13½ @ 14	@ 14
Kips, ov-wt.	@ 7½	@ 7½		@ 12
Kips, brnd'd	@ 6½	@ 6½		@ 10
Slunks, reg.	@ 37½	@ 40		@ 80
Slunks, hris.	25 @ 30	@ 30	30	@ 35

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	6¼ @ 6½	6¼ @ 6½	7½ @ 7½n
Branded	5½ @ 6½	5½ @ 6½	7 @ 7½n
Nat. bulls	@ 4½n	@ 4½n	@ 5½n
Brnd'd bulls	@ 3½n	@ 3½n	@ 4½n
Calfskins	7½ @ 7½n	@ 8n	14½ @ 14½n
Kips	@ 7½	7½ @ 8n	12 @ 12½n
Slunks, reg.	@ 30n	30 @ 35	@ 30n
Slunks, hris.	@ 15n	@ 15	25 @ 30n

COUNTRY HIDES.

Hvy. steers	@ 5	@ 5	@ 5½n
Hvy. cows	@ 5	@ 5	@ 5½n
Butts	@ 5½	5½ @ 6	@ 6½
Extremes	6¼ @ 6½	6½ @ 7ax	7½ @ 8
Bulls	3 @ 3½	@ 3½	3 @ 4n
Calfskins	@ 6	6 @ 6½	9 @ 10
Kips	@ 6	6 @ 6½	8 @ 9
Light calf.	25 @ 35	25 @ 35	@ 25
Deacons	25 @ 35	25 @ 35	@ 25
Slunks, reg.	10 @ 15	10 @ 15	40 @ 50
Slunks, hris.	@ 5n	@ 5n	5 @ 10n
Horsehides	1.50 @ 2.75	1.50 @ 2.75	2.25 @ 3.50

SHEEPSKINS.

Pkr. lambs	60	@ 62½
Sm. pkr. lambs	@ 65	60 @ 65	50 @ 52½
Pkr. shearings	@ 30	@ 35	25 @ 30
Dry pelts	@ 9	@ 9	@ 8

Chicago Section

G. A. Billings of Cudahy Bros. Co., Cudahy, Wis., transacted business in Chicago this week.

E. G. Hinton, president, A. Fink & Sons, Inc., Newark, N. J., spent some time in Chicago during the week.

Purchases of livestock at Chicago by principal packers, for the first four days of this week totaled 24,382 cattle, 4,646 calves, 81,637 hogs and 55,167 sheep.

L. M. Lester of the beef, lamb and veal department, and James Rose of the branch house sales department of Swift & Company were in New York for a few days last week.

Provision shipments from Chicago for the week ended December 31, 1931, with comparisons, were as follows:

	Week Dec. 31.	Previous week.	Same week, '30.
Cured meats, lbs....	8,925,000	7,682,000	7,724,000
Fresh meats, lbs....	34,214,000	33,200,000	36,338,000
Lard, lbs.	6,998,000	7,920,000	3,684,000

American Hide and Leather Co. was awarded \$443,000 with interest for a refund of 1920 taxes by the United States Supreme Court this week. The court held that both the government and the company had proceeded on an incorrect basis.

Peter B. Carey was made president of the Chicago Board of Trade at the annual election of officers. Fred Uhlmann is vice-president. Directors elected were Francis L. Schreiner, John G. McCarthy, Louis T. Sayre, Kenneth S. Templeton and James A. White.

P. Hicks Cadle, vice president and director of sales of the A. C. Legg Packing Co., Birmingham, Ala., was in Chicago this week with Mrs. Cadle, on the way to the Pacific Coast for a vacation trip after a strenuous business year. In view of the fact that his company increased its business 32 per cent last year, and in celebration of his election to the vice presidency of his company, Mr. Cadle thought Mrs. Cadle was entitled to a little time with him.

Henry C. Thom, manager of the insurance department of Swift & Company, died January 5 at the age of 71, after an attack of pneumonia which lasted only four days. He had been with Swift for nearly fifty years, having joined the company in 1884 as secretary to Edward F. Swift at the Kansas City plant. In 1897 he was made plant manager at East St. Louis, and in 1904 came to Chicago to head the newly organized insurance department, which position he held until his death. Mr. Thom is survived by his widow, Julia G. Thom, and one daughter, Mrs. Margaret T. Waterhouse.

SWIFT BUYS ON WEST COAST.

Physical assets of the Western Meat Company, of San Francisco, Cal., and of the Oakland Meat & Packing Company, Oakland, have been acquired by Swift & Company. Details of the transaction have not yet been announced.

PACKER LEADER RETIRES.

Announcement of the retirement of G. C. Shepard, vice president of the Cudahy Packing Company, made last week by president E. A. Cudahy, jr., at a reception in Mr. Shepard's honor, was surprising news to the industry. No younger or more active executive sits in high places in the nation's leading industry.

But Guy Shepard decided that after 40 years of service he was entitled to play a little. His family raised (his son is a successful oil executive and his daughter happily married), he figured that Mrs. Shepard was entitled to a little more of his time. Four decades of packinghouse hours (7:30 a. m. to late closing) were enough to clear his conscience on that score.

The industry will miss him as much as his old organization. He was not only a leader in safe and forward thinking, but he was a genuine friend and happy companion even of his most strenuous competitors. Fortunately he will still be within reach, though out of the harness. He will open an office in Chicago as a place to care for his private business interests, and it would be a safe guess that there will be a well-marked path to its door worn by the feet of his packinghouse friends.

Mr. Shepard is a native of Mondamin, Iowa. In his early youth his family moved to Council Bluffs in that state. Council Bluffs is just across the Mis-

souri River from Omaha, one of the world's packing centers, and it was here that he first came within what might be termed the "packer's sphere of influence."

But before he enlisted under the packingtown standards he explored other avenues of endeavor. In regular Horatio Alger style he began his career in the business world as a newspaper carrier, a calling which claimed his spare time during four years, his main concern at that particular period being to meet the cultural requirements established by Council Bluffs school board for the knowledge-hungry youth of the town.

A little later on the "wanderlust" hit him hard—so hard, in fact, that it knocked him clear to Dallas, Tex., where instead of Indian fighting or cattle rustling after the fashion of the boyhood heroes of the time, he elected the more peaceful if less romantic field of insurance. A year of Dallas brought Council Bluffs, the old home into a most inviting perspective, and young Shepard was on his way home.

The Western Printing Co. of Omaha was the next establishment to benefit by his talents, but not for long. Maybe there were pictures in the smoke which rose from the South Omaha packing district, way out there to the southwest. At any rate, he decided that the printing profession was not for him and that possibly the packers could use him to advantage. In this conclusion, like many others he has reached since, he proved to be correct.

Anyhow, one day in his eighteenth year when business wasn't so pressing in the print shop, he motored out (Omaha street car line) to the offices of the Cudahy Packing Company in South Omaha and applied for a job. He got one filing letters and running errands. He filed and ran so well that soon he was made a bill clerk. In this post he had a wonderful run of good luck. Maybe he made the good luck himself. A boy starting in the packing business, or any other business, can't expect to have good luck all the time by mere accident.

Well, anyway, his good luck continued and six years after he filed and ran he was assigned to an important position in the provision sales department. And still he was lucky, as the record shows. In 1904, after he had been a member of the Cudahy forces for thirteen years, he was made manager of the pork department in charge of all the company's hog buying, pork production and pork sales activities, a position he has filled since that time. In 1916 he was made a Cudahy director and in the following year named a vice president of the company.

Mr. Shepard long has been known as a leader in packing circles. His grasp of the intricacies of the pork trade both at home and abroad have marked him throughout his career as an authority in this phase of the business. However, he has other distinctions, and these it seems to one who has worked for him and with him for something over twenty years are the loyalties and friendships of his industry associates.

Throughout his career he has been always, no matter how heavy his re-



CAN AFFORD TO TAKE IT EASY.

After 40 years of packinghouse service vice president G. C. Shepard of the Cudahy Packing Co. retires to get some fun out of life. Not that he didn't get fun out of it while at work—there is no more famous story-teller in the industry—but he earned the right to rest and play and he took it. He will be missed from the harness, but he is still here for his friends to enjoy.



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sponsibilities, the same unassuming, democratic, lovable character that every packinghouse man who knew him has been proud to call his friend.

RENDERING PIONEER DIES.

William G. Morrison, a pioneer in the rendering and sanitary reduction field, and president of William G. Morrison Co., designers and manufacturers of wet and dry rendering equipment, Dayton, O., died on December 26. His health had been failing for some time.

He had been head of the company which bears his name since 1913. His was the first rendering system, it is claimed, to combine all the various cooking and drying operations and confine them to one continuous operation, eliminating much of the handling and making the operation of rendering considerably less obnoxious.

He was also among the first, if not the first, to recognize the possibility of using tankage as an all-purpose feed, and did much to help the renderer sell this idea to the consumer.

In his earlier business years Mr. Morrison specialized in rendering equipment for packinghouses and rendering plants. Up to the time of his death he had built and sold over 600 rendering plants. These are scattered all over the United States, Canada, Mexico and Cuba. He was a familiar figure in the field and numbered his friends among packers by the score. He was a great character and all who knew him loved him.

In later years he became widely known and recognized as an expert in the field of garbage disposal, and his advice was continually sought in matters of this kind. He designed and furnished equipment for garbage disposal plants in numerous cities in the United States and Canada.

Mr. Morrison is survived by his widow, three sons—Howard and Fred, who were associated with him in the business, and Robert of Cincinnati—two brothers, three sisters and three grandchildren.

FIFTY YEARS OF SAUSAGE.

In 1882, fifty years ago, an ambitious young man became interested in the fact that no one in this country was able to make summer sausage in the summer, the season when it was to be used. It occurred to him that here was an opportunity.

He began experimenting in Chicago in a little shop on Eighteenth street. To develop his process his investigations took him throughout the United States and on several occasions he visited Germany. Even there he found the most famous of the sausagemakers were unable to aid him. After more than 10 years of continuous experimenting he finally perfected, in 1893, his method of producing good summer sausage at any season of the year. It was a new idea made possible by refrigeration.

Charles Hollenbach, for such was the young man's name, called his new product Thuringia after a province in Germany—his birthplace. Today the name "Thuringer" is famous throughout the country. It is synonymous with the name "summer sausage," and is used by sausage makers generally.

These interesting facts on a popular meat product are contained in a holiday and golden anniversary greeting sent this year to their friends by Charles Hollenbach, Inc., sausage manufacturers, Chicago, Ill.

AN UP-TO-DATE CATCH BASIN.

(Continued from page 23.)

sewers. By turning only the fat-bearing waters into the main catch basin, it will be practical to use a much smaller catch basin and still get splendid results in the separation."

"By the way, Dick, just what are the dimensions going to be on this basin you plan to install, and will we need more than one?"

"For our plant, Tom, it would not pay us to put in more than one. And more than one will not be necessary, because it will be a simple matter to conduct all the fat bearing water to the one basin. In extremely large plants

it would be desirable to have at least one of these basins for each killing department and probably one or two for manufacturing departments.

One Basin Will Do the Job.

"The one we will put in is to be 12 by 16 ft., 4 ft. deep at the discharge end and 3 ft. deep at the inlet end. The two weirs are set 2 ft. from the ends of the basin, and the front weir will in actual use stop 75 per cent of the skimmings. The settling pond or space between the two weirs, 11 by 12 ft., will catch the balance which consists mostly of fine particles of fat free grease.

"A basin of the size I have described will handle a flow of from 20,000 to 30,000 gallons of water per hour and do a fine job of freeing the fats. Samples taken from the overflow water will be practically free of fat or grease at all times."

"Say, Dick, of what will you construct this basin?"

"Well, Tom, in our case here we have plenty of fall in our main sewer line, and I am going to have the whole job cast of concrete in the ground. If I didn't have plenty of drop, and had to put it above ground, I would leave the basement drains out, of course, and make the basin out of boiler plate and set it above the ground."

The next article in this series will appear in an early issue of THE NATIONAL PROVISIONER.

PRODUCE EXCHANGE ELECTS.

Harry H. Field was elected president of the Chicago Mercantile Exchange for the third term at the annual election, held January 6. Other officers elected were: First vice-president, L. D. Schreiber; second vice-president, T. F. Gallagher, jr.; secretary, D. J. Coyne, jr.; treasurer, J. H. Wheeler; members of the board of directors, to serve two years, John Cawkwell, C. S. Borden, R. C. Dauber, C. J. Eldredge, who was also nominated as a member of the board, will serve on the board, as he is junior former president, serving ex-officio.



PACKERS COMMISSION CO.

FORTY-SECOND FLOOR :: BOARD OF TRADE BLDG.
EXCLUSIVE PACKERS REPRESENTATIVES
PACKING HOUSE PRODUCTS

SPECIALIZING IN—DRESSED HOGS—FROM THE CORN BELT
CROSS AND KELLY CODES :: LONG DISTANCE PHONE WEBSTER 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
January 7, 1932.

REGULAR HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
8-10	9	9 1/4	10 1/4
10-12	8	8 1/4	9 1/4
12-14	7 1/4	8	9
14-16	7 1/4	8	9
10-16 range	7 1/4

BOILING HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
16-18	7 1/4	8 1/4	9 1/4
18-20	7 1/4	8 1/4	9 1/4
20-22	7 1/4	8 1/4	9 1/4
16-22 range	7 1/4

SKINNED HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
10-12	8 1/4	10 1/4	11 1/4
12-14	8 1/4	10 1/4	11 1/4
14-16	8 1/4	10 1/4	11 1/4
16-18	8 1/4	10 1/4	11 1/4
18-20	8 1/4	10 1/4	11 1/4
20-22	8 1/4	10 1/4	11 1/4
22-24	8 1/4	10 1/4	11 1/4
24-26	8 1/4	10 1/4	11 1/4
26-30	8 1/4	10 1/4	11 1/4
30-35	8 1/4	10 1/4	11 1/4

PICNICS.

	Green. Standard.	Sweet Pickled. Standard.	Sh. Shank.
4-6	6	6	6 1/4
6-8	5 1/4	5 1/4	6 1/4
8-10	5 1/4	5 1/4	6 1/4
10-12	5 1/4	5 1/4	6 1/4
12-14	5 1/4	5 1/4	6 1/4

BELLIES.

	Green.	Sq. Sds.	S.P.	Cured.	Dry Cured.
6-8	8 1/4	8 1/4	8 1/4	8 1/4	8 1/4
8-10	8 1/4	8 1/4	8 1/4	8 1/4	8 1/4
10-12	8 1/4	8 1/4	8 1/4	8 1/4	8 1/4
12-14	8 1/4	8 1/4	8 1/4	8 1/4	8 1/4
14-16	8 1/4	8 1/4	8 1/4	8 1/4	8 1/4
16-18	8 1/4	8 1/4	8 1/4	8 1/4	8 1/4

D. S. BELLIES.

	Clear.	Fancy.	Rib.
14-16	5 1/4	7 1/4
16-18	5 1/4	7 1/4
18-20	5 1/4	7 1/4
20-22	5 1/4	7 1/4
22-24	5 1/4	7 1/4
24-26	5 1/4	7 1/4
26-30	5 1/4	7 1/4
30-35	5 1/4	7 1/4
35-40	5 1/4	7 1/4
40-50	5 1/4	7 1/4
50-60	5 1/4	7 1/4

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	4	4 1/4
10-12	4 1/4	4 1/4
12-14	4 1/4	4 1/4
14-16	4 1/4	4 1/4
16-18	4 1/4	4 1/4
18-20	4 1/4	4 1/4
20-25	4 1/4	4 1/4

OTHER D. S. MEATS.

Extra short clears	35-45	5m
Extra short ribs	35-45	5m
Regular plates	6-8	4 1/4
Clear plates	4-6	4 1/4
Jowl butts	3 1/4
Green square jowls	4 1/4
Green rough jowls	4

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, JANUARY 2, 1932.
HOLIDAY. NO MARKET.

MONDAY, JANUARY 4, 1932.

	Open.	High.	Low.	Close.
LARD—				
Jan.	5.12 1/4-10	5.12 1/4	5.00	5.00ax
Mar.	5.30	5.30	5.17 1/4	5.17 1/4ax
May	5.45-42 1/2	5.45	5.30	5.30
July	5.47 1/2	5.47 1/2	5.45	5.45ax

CLEAR BELLIES—

Jan.	5.50ax
May	5.80ax

TUESDAY, JANUARY 5, 1932.

	Open.	High.	Low.	Close.
LARD—				
Jan.	5.00	5.00
Mar.	5.20	5.20
May	5.32 1/2	5.35	5.30	5.35
July	5.42 1/2b

CLEAR BELLIES—

Jan.	5.50
May	5.77 1/2ax

WEDNESDAY, JANUARY 6, 1932.

	Open.	High.	Low.	Close.
LARD—				
Jan.	5.05	5.05
Mar.	5.22 1/2	5.22 1/2
May	5.35	5.37 1/2	5.35	5.35
July	5.45b

CLEAR BELLIES—

Jan.	5.50
May	5.77 1/2n

THURSDAY, JANUARY 7, 1932.

	Open.	High.	Low.	Close.
LARD—				
Jan.	5.07 1/4	5.07 1/4
Mar.	5.22 1/2	5.27 1/2	5.20	5.25ax
May	5.35	5.40	5.35	5.40ax
July	5.50b

CLEAR BELLIES—

Jan.	5.50b
May	5.90

FRIDAY, JANUARY 8, 1932.

	Open.	High.	Low.	Close.
LARD—				
Jan.	5.00	5.00ax
Mar.	5.17 1/4	5.17 1/4b
May	5.37 1/2	5.37 1/2	5.30	5.32 1/2
Sept.	5.50	5.52 1/2	5.50	5.52 1/2ax

CLEAR BELLIES—

Jan.	5.50b
May	5.85ax

Key: ax, asked; b, bid; n, nominal; —, split.

NEW ZEALAND CASINGS.

Value of casings exported from New Zealand during 1930-31 dropped to \$2,432,600 from \$3,789,104 in 1929-30, and the quantity dropped from 4,200,707 lbs. to 3,846,880 lbs. Average values per lb. for the last five years to June 30 were: 1927, \$1.04; 1928, \$0.99; 1929, \$0.93; 1930, \$0.89; 1931, \$0.63. The United States absorbs most of the New Zealand output.

ANIMAL OILS.

Prime edible lard oil	@ 10 1/4
Headlight burning oil	@ 8
Prime winter strained	@ 7 1/4
Extra winter strained	@ 7 1/4
Extra lard oil	@ 7
Extra No. 1	@ 6 1/4
No. 1 lard	@ 6 1/4
No. 2 lard	@ 6 1/4
Acidless tallow oil	@ 13 1/4
Pure neatfoot oil	@ 9
Special neatfoot oil	@ 7 1/4
Neatfoot oil	@ 7
No. 1 neatfoot oil	@ 7

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.35 @ 1.37 1/4
Oak pork barrels, black iron hoops	1.40 @ 1.42 1/2
Ash pork barrels, galv. iron hoops	1.32 1/4 @ 1.35
White oak ham tierces	2.37 1/2 @ 2.40
Red oak lard tierces	1.82 1/2 @ 1.85
White oak lard tierces	1.97 1/2 @ 2.00

CHICAGO RETAIL MEATS

Beef.

	Week ended Jan. 8, 1932.	Cor. wk., 1931.
No. No. No.	No. No. No.	No. No. No.
1. 2. 3.	1. 2. 3.	1. 2. 3.
Rib roast, hvy. end	28 24 16	30 27 16
Rib roast, lt. end	30 28 18	40 30 20
Chuck roast	20 18 12	25 21 16
Steaks, round	35 30 18	43 38 20
Steaks, sirlo. 1st cut	30 29 20	49 35 20
Steaks, porterhouse	45 38 20	50 40 22
Steaks, flank	25 22 16	25 24 16
Beef stew, chuck	15 14 10	20 18 12
Corn briskets, boneless	22 21 12	32 28 18
Corned plates	9 9 6	20 18 10
Corned rumps, bnls.	22 22 15	25 22 18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	22	10	26	15
Loins	22	12	26	15
Stews	7	6	18	10
Chops, shoulders	18	15	25	20
Chops, rib and loin	26	20	40	25

Mutton.

Legs	16	..	26	..
Stew	8	..	14	..
Shoulders	12	..	16	..
Chops, rib and loin	20	..	35	..

Pork.

Loins, 8@10 av.	12	@ 14	18	@ 20
Loins, 10@12 av.	12	@ 14	18	@ 20
Loins, 12@14 av.	12	@ 14	18	@ 20
Loins, 14 and over	10	@ 12	15	@ 16
Chops	15	@ 16	24	@ 26
Shoulders	10	@ 11	14	@ 15
Butts	10	@ 12	16	@ 18
Sparricks	8	@ 10	12	@ 14
Hocks	@ 7	@ 12
Leaf lard, raw	@ 8	@ 12 1/2

Veal.

Hindquarters	20	@ 24	24	@ 28
Forequarters	12	@ 14	14	@ 16
Legs	22	@ 25	25	@ 28
Breasts	15	@ 15	15	@ 18
Shoulders	12	@ 14	15	@ 18
Cutlets	@ 30	@ 40
Rib and loin chops	@ 30	@ 30

Butchers' Offal.

Suet	@ 1	@ 3 1/4
Shop fat	@ 3	@ 3
Bone, per 100 lbs.	@ 10	@ 10
Calf skins	@ 7	@ 14
Kips	@ 7	@ 12
Deacons	@ 7	@ 10

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. l. Chicago	10 1/4
Saltpetr, 25 bbl. lots, f.o.b. N. Y.	5.00
Bbl. refined granulated	6 1/4
Small crystals	7 1/4
Medium crystals	8
Large crystals	8
Bbl. retd. gran. nitrate of soda	3 1/2	3.25
Less than 25 bbl. lots, 1/4 c. more.
Salt—		
Granulated, carlots, per ton, f.o.b. Chi-
cago, bulk
Medium, carlots, per ton, f.o.b. Chicago,
bulk
Rock, carlots, per ton, f.o.b. Chicago
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or-
leans
Second sugar, 90 basis
Syrup testing, 63 to 65 combined su-
-crose and invert, New York
Standard gran. f.o.b. refiners (2%)
Packers' curing sugar, 100 lb. bags,
f.o.b. Reserve, La., less 2%
Packers' curing sugar, 250 lb. bags,
f.o.b. Reserve, La., less 2%

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	6	8
Cinnamon	12	16
Cloves	18	22
Coriander	5	7
Ginger	12 1/2
Mace	45	50
Nutmeg	12	15
Pepper, black	12	15
Pepper, Cayenne	24	24
Pepper, red	20	20
Pepper, white	16	20

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Week ended	Cor. week,
		Jan. 6, 1932.	1931.
Prime native steers—			
400-600	17	18	
600-800	16	16 1/4	
800-1000	16	17	
Good native steers—			
400-600	15	16	
600-800	14 1/2	15 1/4	
800-1000	14 1/2	15 1/4	
Medium steers—			
400-600	12	13 1/4	
600-800	12	13	
800-1000	12	13	
Hefers, good, 400-600	11	12 1/2	
Ows, 400-600	9 1/2	9	
Hind quarters, choice	13		
Fore quarters, choice	13		

Beef Cuts.

Week ended	Cor. week,
Jan. 6, 1932.	1931.
Steer loins, prime	27
Steer loins, No. 1	25
Steer loins, No. 2	27
Steer short loins, prime	47
Steer short loins, No. 1	41
Steer short loins, No. 2	30
Steer loin ends (hips)	26
Steer loin ends, No. 2	25
Cow loins	15
Cow short loins	16
Cow loin ends (hips)	14
Steer ribs, prime	30
Steer ribs, No. 1	24
Steer ribs, No. 2	21
Cow ribs, No. 2	11
Cow ribs, No. 3	8 1/2
Steer rounds, prime	13
Steer rounds, No. 1	12 1/2
Steer rounds, No. 2	12
Steer chucks, prime	12
Steer chucks, No. 1	10 1/2
Steer chucks, No. 2	9
Cow rounds	9
Cow chucks	9
Steer plates	9 1/4
Medium plates	5
Brisket, No. 1	13
Steer navel ends, No. 1	7 1/2
Cow navel ends	5
Fore shanks	8
Hind shanks	5
Strip loins, No. 1, bbls.	50
Strip loins, No. 2	40
Strain butts, No. 1	30
Strain butts, No. 2	18
Beef tenderloins, No. 1	18
Beef tenderloins, No. 2	18
Bump butts	18
Flank steaks	20
Shoulder clods	9
Hanging tenderloins	8
Insides, green, 6@8 lbs.	14
Outsides, green, 5@6 lbs.	7 1/2
Knuckles, green, 5@6 lbs.	9

Beef Products.

Brains (per lb.)	0	12
Hearts	0	9
Tongues	0	9
Sweetbreads	0	17
Ox-tails, per lb.	0	12
Lamb tripe, plain	0	5
Fresh tripe, H. C.	0	8
Livers	13	17
Kidneys, per lb.	9 1/2	11

Veal.

Choice carcass	11	12 1/2	16	17
Good carcass	8	10	16	17
Good saddles	12	16	20	23
Good racks	9	11	10	15
Medium racks	4	6		8

Veal Products.

Brains, each	6	7	12
Sweetbreads	0	50	60
Calf livers	50	50	60

Lamb.

Choice lambs	0	15	18
Medium lambs	0	13	16
Choice saddles	0	17	22
Medium saddles	0	15	22
Choice fores	0	11	13
Medium fores	0	9	12
Lamb fries, per lb.	0	25	33
Lamb tongues, per lb.	0	12	16
Lamb kidneys, per lb.	0	15	25

Mutton.

Heavy sheep	0	4	8
Light sheep	0	7	10
Heavy saddles	0	5	10
Light saddles	0	8	14
Heavy fores	0	4	8
Light fores	0	3	6
Mutton legs	0	11	11
Mutton loins	0	7	10
Mutton stew	0	3	6
Sheep tongues, per lb.	0	10	16
Sheep heads, each	0	10	10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	11 1/4	16
Picnic shoulders	7	13
Skinned shoulders	7	13
Tenderloins	25	46
Spare ribs	5 1/4	11
Back fat	7	11
Boston butts	8 1/4	15
Boneless butts, cellar trim,	2@4	12
Hocks	7	10
Tails	6	10
Neck bones	8	5
Slip bones	8	14
Blade bones	7	13
Pigs' feet	3 1/4	5
Kidneys, per lb.	5	10
Livers	3 1/4	9
Brains	7	12
Ears	5	7
Snouts	5	7
Heads	6	9

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	21
Country style sausage, fresh in link	13
Country style sausage, fresh in bulk	17
Country style pork sausage, smoked	17
Frankfurts in sheep casings	16
Frankfurts in hog casings	15
Bologna in beef bungs, choice	14 1/4
Bologna in cloth, paraffined, choice	13
Bologna in beef middles, choice	13
Liver sausage in hog bungs	15
Smoked liver sausage in hog bungs	13
Liver sausage in beef rounds	12 1/4
Head cheese	16
New England luncheon specialty	16
Mixed luncheon specialty, choice	16
Tongue sausage	20
Blood sausage	15
Sausage	15
Polish sausage	16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	40
Thuringer cervelat	17
Farmer	25
Holsteiner	25
B. C. salami, choice	38
Milano salami, choice, in hog bungs	38
B. C. salami, new condition	37
Frisses, choice, in hog middles	30
Genoa style salami	43
Pepperoni	29
Mortadella, new condition	17
Capicola	38
Italian style hams	31
Virginia hams	30

SAUSAGE MATERIALS.

Regular pork trimmings	5	5 1/4
Special lean pork trimmings		6 1/4
Extra lean pork trimmings		7 1/4
Neck bone trimmings		5 1/4
Pork cheek meat		4 1/4
Pork hearts		2 1/4
Pork livers		2
Native boneless bull meat (heavy)		2 1/4
Boneless chucks		7
Shank meat		7 1/4
Beef trimmings		5 1/4
Beef hearts		2 1/4
Beef cheeks (trimmed)		2 1/4
Dressed canners, 350 lbs. and up		5 1/4
Dressed cutter cows, 400 lbs. and up		6 1/4
Dr. bologna butts, 600 lbs. and up		2 1/4
Beef tripe		4
Pork tongues, canner trim S. P.		4

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:	
Domestic rounds, 180 pack	23
Domestic rounds, 140 pack	35
Export rounds, wide	31
Export rounds, medium	25
Export rounds, narrow	33
No. 1 weasands	13
No. 2 weasands	07
No. 1 bungs	15
No. 2 bungs	12
Middles, regular	95
Middles, select, wide, 2 1/2 in. diameter	1.25
Middles, select, extra wide, 2 1/4 in. and over	1.25
Dried bladders:	
12-15 in. wide, flat	1.70
10-12 in. wide, flat	1.30
8-10 in. wide, flat	1.20
6-8 in. wide, flat	.60
Hog casings:	
Narrow, per 100 yds.	2.75
Narrow, special, per 100 yds.	2.25
Medium, regular	1.10
Wide, per 100 yds.	.70
Extra wide, per 100 yds.	.75
Export bungs	.30
Large prime bungs	.14
Medium prime bungs	.12
Small prime bungs	.04 1/2
Middles, per set	.20
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.50
Large tins, 1 to crate	5.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.75
Large tins, 1 to crate	6.75
Smoked link sausage in hog casings—	
Small tins, 2 to crate	4.75
Large tins, 1 to crate	5.75

DRY SALT MEATS.

Extra short clears	5 1/4
Extra short ribs	5 1/4
Short clear middles, 60-lb. av.	8
Clear bellies, 14@20 lbs.	5 1/4
Clear bellies, 14@25 lbs.	6 1/4
Rib bellies, 20@25 lbs.	5 1/4
Rib bellies, 25@30 lbs.	5 1/4
Fat backs, 10@12 lbs.	4 1/4
Fat backs, 14@16 lbs.	4 1/4
Regular plates	4 1/4
Butts	5 1/4

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	18 1/4
Fancy sld. hams, 14@16 lbs.	19
Standard reg. hams, 14@16 lbs.	18 1/2
Picnics, 4@8 lbs.	12
Fancy bacon, 6@8 lbs.	20
Standard bacon, 6@8 lbs.	14
No. 1 beef ham sets, smoked—	
Insides, 5@12 lbs.	25
Outsides, 5@9 lbs.	24
Knuckles, 5@9 lbs.	23
Cooked hams, choice, skin on, fattened	25
Cooked hams, choice, skinless, fattened	24
Cooked picnics, skin on, fattened	18
Cooked picnics, skinned, fattened	19
Cooked loin roll, smoked	23

BARRELED PORK AND BEEF.

Mess pork, regular	14.50
Family back pork, 24 to 34 pieces	19.00
Family back pork, 35 to 45 pieces	18.50
Clear back pork, 40 to 50 pieces	16.00
Clear plate pork, 25 to 35 pieces	13.50
Brisket pork	13.50
Bean pork	13.00
Plate beef	14.00
Extra plate beef, 200 lb. bbls.	15.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	16.50
Pork tongues, 200-lb. bbl.	35.00
Lamb tongues, long cut, 200-lb. bbl.	30.00
Lamb tongues, short cut, 200-lb. bbl.	37.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	15
Nut, 1-lb. cartons, f.o.b. Chicago	12
(30 and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	12

LARD.

Prime steam, cash (Bd. Trade)	5.07 1/4
Prime steam, loose (Bd. Trade)	4.47 1/2
Kettle rendered, tierces, f.o.b. Chgo.	7
Refined lard, tierces, f.o.b. Chicago	6 1/4
Leaf, kettle rendered, tierces, f.o.b. Chicago	7 1/4
Neutral, in tierces, f.o.b. Chicago	7 1/4
Compound, vegetable, tierces, c.s.f.	6 1/2

OLEO OIL AND STEARINE.

Oleo stocks	6
Prime No. 1 oleo oil	5 1/4
Prime No. 2 oleo oil	5 1/4
Prime No. 3 oleo oil	4 1/4
Prime oleo stearine, edible	6 1/4

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	4 1/4
Edible tallow, 1% acid, 45 titre	3 1/4
No. 1 tallow, 10% f.f.a.	3
No. 2 tallow, 40% f.f.a.	2
Choice white grease	3 1/4
A-White grease	2 1/4
B-White grease, max. 5% acid	2 1/4
Yellow grease, 10@15%	2 1/4
Brown grease, 40% f.f.a.	2 1/4

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	3 1/4
Valley, points, prompt	3 1/4
White, deodorized, in bbls., f.o.b. Chgo.	6 1/4
Yellow, deodorized	6 1/4
Soyab stock, 50% f.f.a., f.o.b.	4 1/2
Corn oil, in tanks, f.o.b. mills	3 1/4
Soya bean oil, f.o.b. mills	3 1/4
Cocconut oil, seller's tanks, f.o.b. coast	3 1/4
Refined in bbls., f.o.b. Chicago	7

Retail Section

All of the Departments Must Be Operated Efficiently in General Food Store

By Willis Parker

Many housewives prefer to do all their food shopping under one roof. This is the principal reason for the rapid growth of the general food store in recent years.

When a meat department is added to a grocery store, or a grocery department to a retail meat store, each department attracts business for the other, especially when each department is operated efficiently and gives good service.

But when one is operated inefficiently it hurts the other, for when a woman quits trading at one department it generally also means her loss of business by the other.

Some grocers with little knowledge of the meat business have added meat departments, and have not found the expansion profitable. This has sometimes been true of retail meat dealers who have added grocery departments.

Must Be Merchandizers.

In many such cases the fault has been due largely to lack of experience in merchandising one or another of the lines, and a failure to appreciate that in a general food store good service in all departments is essential.

Edward Fuequay and Glenn DeLapp, proprietors of the Pioneer Drive-in Meat Market, Fullerton, Calif., found that they were losing money because the grocer in the same building and adjacent to their market, was not obtaining as many customers as he should. Something had to be done, they felt; so they bought the grocer out and undertook to build up the grocery business.

Grocery Sales Grow.

"We are not grocers," DeLapp explained, "But, after nine months of operating a meat market in the same building with a grocer whose sales volume never for one day equalled the volume of our meat sales, we decided that something drastic must be done. People might find it irksome, eventually, to come to us for their meats and go elsewhere for their groceries.

"And, furthermore, if the grocery department did not grow, we could not expect to thrive from the association.

Either we would have to seek another location, or undertake to get another owner for the groceries. We decided to become grocers, at least temporarily, as well as meat merchants, and in two months we have gotten the volume of grocery sales up to a point double the meat sales, and hope soon to make them three times the meat volume, which is the healthy ratio.

"We accomplished this by better merchandising, display, and arrangements in the department, and not by cutting prices. Goods must be visible if they are to sell. One must make it easy for customers to find what they want. This applies to meats as well as groceries. The principle upon which the drive-in market is based is the ease with which customers may get to the merchandise; so they expect to be able to get quickly to the meat counters in the meat section and to the shelving in the grocery department."

Throughout the country there are many meat merchandisers operating in conjunction with grocers. The advertising of each merchant is kept separate from the other in many cases for the purpose of apportioning the expense of the space to each. But the experience of these men in mixing

meat quotations among the grocery items indicates that perhaps grocer and butcher would profit if they would work out some equitable plan whereby the products of each were classed as food products and listed so that meats might fall in between grocery items.

Pen Sketches Illustrate Ads.

"The woman who is looking over the grocery items without intending to purchase meats, may, if she runs across a meat item among the groceries, read it and be interested," DeLapp explained. "If she had been accustomed to buying groceries in one store and meats from a butcher down the street, it is possible that the combined advertisement may encourage her to give the butcher in her grocery store an opportunity to display his products to her and get her future patronage."

Featured in the firm's meat advertisements are illustrations. Small pen-sketches of hams, of pork shoulders, of lamb chops, legs of lamb, and fish, are examples.

"If the furniture dealer finds it advantageous to picture some of the merchandise he is offering, or similar merchandise, why should it not be profitable for the butcher to illustrate his advertisements?" DeLapp explained. "Pictures tell the story quicker than words. A picture of a ham, with the printed figures announcing the price, may be sufficient to sell hams. A little more descriptive matter makes the



THIS MARKET BUILDS SALES BY MODERN METHODS.

When the grocery department fell down on sales it was bought out. Modern methods have increased business until grocery sales now amount to twice meat sales. A grocery volume of three times meat sales is sought. The increase in the number of grocery customers, in turn, has helped to increase meat sales.

picture more business getting, but where illustrations are used, smaller type for the text matter suffices. Therefore, it requires no more room to use inch-square cuts in the advertisement than it does to use bold-faced type."

Feeds the Hungry.

Interesting merchandise displays feature the shop at all times. The refrigerator stands in the center of the department. In its front is a display window about 6 ft. long and 3 ft. high. This is illuminated from the inside and always contains an unusual display. Out of compound, DeLapp and his partner construct "statues" of turkeys, pigs, geese and many other beasts and fowls for this window. Something of this sort is contained in it every day in the week except Saturday, when the space is devoted to an exhibit of sliced meats or real poultry. The counter cases are equally as well decorated.

"We found that when we sliced veal loaf, boiled ham and similar items, placed them in trays and laid them in the cases according to the construction of the built-in features, the goods curled up too readily or else froze to the bottom of the pans. To eliminate this we have placed an inch board over the coils, and covered the board with light blue or light green oil cloth. We then place the goods on the board with nothing but a bit of oiled paper between. We are getting better results. The board seems to serve as insulation. To separate the various kinds of goods, we use the colored chop frills."

Perhaps the mental attitude of the proprietors also has a bearing upon the success of their business.

"We never turn down any man who comes to us and asks that we give him a bit of sausage or bologna because he's hungry and hasn't money," DeLapp explained. "We always feel better after having helped some poor fellow; and we face the public with confidence that we have done a good deed."

MARGERUM ON THE AIR.

Armour and Company, on Friday evening, January 22, 1932, will sponsor a coast-to-coast radio program when W. B. Margerum, president of the National Association of Retail Meat Dealers, will be the guest speaker.

Mr. Margerum's experience as owner and manager of one of the largest retail markets in the country, makes him an outstanding figure in meat retailing, and his official position as president of this association promises a radio talk of unusual interest.

The address on the Armour Hour will be broadcast over 35 National broadcasting stations, at 9:30 p. m. eastern standard time, 8:30 p. m. central standard time, 7:30 mountain standard time and 6:30 Pacific standard time.

Besides Mr. Margerum's important address, the program will consist of entertainment by the Armour orchestra of 25 pieces, a quartet and a group of soloists.

Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

ROAST SHOULDER OF LAMB.

A recipe for preparing roast shoulder of lamb calls for the following: A 4-lb. shoulder of lamb; 1 clove of garlic, $\frac{1}{4}$ cup oil; 1 tablespoon salt; $\frac{1}{2}$ teaspoon pepper; 2 carrots; white part of 3 young onions; few sprays of parsley; juice of 3 lemons.

Wipe the roast of lamb. Plunge in a half clove of garlic on each side. Soak it and turn it frequently in the juice of 3 lemons for an hour. Rub it thoroughly with oil and seasonings. Sear it on top of the stove. Prepare a covered baking pan by putting into it the trimmings of the roast, together with a kitchen bouquet—the red part of 2 carrots, the white part of 3 young onions, and a few sprays of parsley. Put the meat on a rack in the pan.

Remove the cover from time to time and baste the roast with some of the fat drippings of the roast and 2 or 3 tablespoonfuls of oil. Baste it several times. Turn it over twice. Let it cook about $1\frac{1}{2}$ hours in a moderate oven (350° F.). Then decrease the heat of the oven (to 300° F.) and let it cook uncovered for another hour. Test it for tenderness. Lamb must be absolutely tender.

NEWS OF THE RETAILERS.

Ferrari's Market has been opened at 2077 Market st., San Francisco, Cal.

The Polk & Clay Market has been opened at 1701 Polk st., San Francisco, Cal.

J. K. Sampson has engaged in business at 7600 52nd st. S., Portland, Ore., under the name of Errol Heights Grocery & Market.

Greeley Street Market & Grocery has been opened at 1257 Greeley st., Portland, Ore., by A. Oscar Hantke.

Independent Grocery & Market has been opened at 1534 Grand ave., Portland, Ore., under the management of Frank Lavorato.

C. S. Oakes has sold his interest in the O-C Market at 2303 Eastlake ave., Seattle, Wash., to his partner, A. B. Carr.

Sam Miller, Plymouth, Wash., has disposed of his meat market to Chas. Williams.

Henry Rickman has opened a meat market at 56 West Killingsworth, Portland, Ore.

A. E. Morten has opened Elmer's Market at 11 East 28th st., N., Portland, Ore.

Eggeman Brothers have opened a new market at 5919 92nd st., Portland, Ore.

Peerless Market, Medford, Ore., has recently been opened by A. E. Yates.

The Trenor Market has been opened at 5914 Trenor st., Oakland, Cal.

Geary's Quality Market has been opened at 2025 Foothill blvd., Oakland, Cal.



The opinions of specialists in the meat industry all agree on one point; namely, that the greatest need is for education:

"Meat Retailing"

By A. C. Schueren

Is one step toward solving this problem.

Better retailing means better customers. It will result in better wholesaling.

You will enjoy reading a copy of "MEAT RETAILING."

Price only \$7.00
plus postage

For Sale by

THE NATIONAL PROVISIONER
467 S. Dearborn St., Chicago, Ill.

J. C. & V. P. Moore have purchased Carl's Cash Market, Tucumcari, N. Mex.

J. B. Priddy and Carl Yoachum, Portales, N. Mex., have purchased the Purity Market from Ed Stewart and Dan Mead.

George Roach, George Hoteling and Roy Boatright are opening a new meat market and grocery at Hobbs, N. Mex.

The Williamson Bros. Grocery & Meat Market, Glenville, Minn., has been destroyed by fire.

The meat market of Henry Amacher, Nelsonville, Wis., has been destroyed by fire.

C. E. Hook, Bloomfield, Ia., has sold his meat market to Harry Miller.

C. O. Swank, Bloomington, Nebr., has sold his meat market to Earl Austin.

New York Section

AMONG RETAIL MEAT DEALERS.

George F. Wolpers, who operates two meat markets on Long Island, has installed a seven foot Grand Rapids display case in his Woodside market and has been selling Birdseye quick-frozen meats, fish, vegetables and fruits for the past three weeks. Mr. Wolpers is a member of Ye Olde New York Branch of Retail Meat Dealers and for the past few years has been greatly interested in quick-frozen food products, following all developments very closely. He is well satisfied with the results he is obtaining from his present experiment. A little later on, he plans to install the same service in his other store, which is located in Astoria.

At the meeting of South Brooklyn Branch Tuesday evening, installation of officers was the chief business. State president David Van Gelder was the installing officer. He complimented the Branch upon its work the past year

and congratulated president Harry Kamps. Luncheon and reception followed. As this branch will celebrate its twenty-fifth anniversary in April, plans to appropriately commemorate the event have been started.

Officers of Brooklyn Branch elected for 1932 are: President, Anton Hehn; first vice-president, Leonard Sussel; second vice-president, Harry Hertzog; financial secretary, Joe Maggio; recording secretary, Frank Adcock; treasurer, Joe Lehner; warden, Henry Fischer; orator, Al Rosen; trustees, M. Adler, Jake Wyler and Joe Sanger.

The trade was greatly shocked this week at the sudden passing of Edward Scharfenstein. Mr. Scharfenstein was an active member of Eastern District Branch and lived in Glendale with his mother. Services were held Wednesday, which the branch attended in a body. Interment was Thursday morning of this week.

Charles Fraedrich, a founder, and one of the first presidents of South Brooklyn Branch, and Mrs. Fraedrich celebrated the fortieth anniversary of their wedding during Christmas week in the home of Charles Koster, Brooklyn. Mr. and Mrs. Fraedrich are now residing in Pearl River, N. Y.

On Sunday afternoon, during the "Forum Hour" on radio station W.O.R., a debate on taxing chain stores was held, with Congressman Emanuel Celler of New York taking the affirmative side and R. W. Lyons, executive secretary of the National Chain Store Association, negative.

A meeting of the ball committee of Brooklyn, Jamaica and South Brooklyn Branches was held in the K. of C. Institute Thursday evening. In the absence of Chairman Anton Hehn, Vice Chairman W. H. Wild of Jamaica presided. Report on sale of tickets is very encouraging.

The third in a series of open meetings of Ye Olde New York branch will be held on January 19. Program and place of meeting will be announced shortly.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Jan. 7, 1932:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS: (1) (300-550 lbs.):				
Choice	\$14.50@17.00		\$14.00@16.50	
Good	11.50@14.50		9.00@14.00	
Medium	10.00@11.50			
STEERS (550-700 lbs.):				
Choice	14.50@17.00		14.00@16.50	15.00@17.00
Good	11.00@14.50		9.00@14.00	12.00@14.00
STEERS (700 lbs. up):				
Choice	14.50@16.50	14.00@16.00	14.50@17.00	15.00@16.50
Good	11.00@14.50	12.00@14.00	9.00@14.50	12.00@14.00
STEERS (500 lbs. up):				
Medium	10.50@11.50	10.00@12.00	8.00@ 9.00	10.00@11.50
Common	9.50@10.50	9.00@10.00		8.00@ 9.00
COWS:				
Good	8.50@ 9.50	9.00@ 9.50	8.50@10.00	9.00@10.00
Medium	7.50@ 8.50	8.00@ 9.00	7.50@ 8.50	8.00@ 9.00
Common	6.50@ 7.50	7.50@ 8.00	6.50@ 7.50	6.50@ 8.00
Fresh Veal Carcasses:				
VEAL (2):				
Choice	12.00@13.00	14.00@15.00	15.00@16.00	14.00@15.00
Good	11.00@12.00	12.00@14.00	13.00@15.00	12.00@14.00
Medium	10.00@11.00	10.00@12.00	11.00@13.00	10.00@11.00
Common	8.00@10.00	9.00@10.00	10.00@11.00	8.00@10.00
CALF (3) (3):				
Good	7.00@ 8.00			
Medium	6.00@ 7.00			
Common	5.50@ 6.00			
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	13.00@14.00	14.00@15.00	14.50@16.00	15.00@16.00
Good	12.00@13.00	13.00@14.00	13.50@14.00	13.00@14.00
Medium	10.00@12.00	12.50@13.50	12.50@13.50	13.00@14.00
Common	9.00@10.00	11.50@12.50		
LAMB (39-45 lbs.):				
Choice	13.00@14.00	14.00@15.00	14.50@16.00	15.00@16.00
Good	12.00@13.00	13.00@14.00	13.50@14.00	15.00@16.00
Medium	10.00@12.00	12.50@13.50	12.50@13.50	13.00@14.00
Common	9.00@10.00	11.50@12.50		
LAMB (46-55 lbs.):				
Choice	11.50@12.50	13.00@14.00	13.00@14.00	13.00@14.00
Good	10.50@11.50	12.00@13.00	12.50@13.00	12.00@13.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.00@ 9.00	8.00@ 9.00	7.00@ 8.00	7.00@ 8.00
Medium	6.00@ 6.00	7.00@ 8.00	6.00@ 7.00	6.00@ 7.00
Common	5.00@ 5.00	6.00@ 7.00	5.00@ 6.00	5.00@ 6.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	11.00@12.50	12.00@12.50	12.00@14.00	12.50@13.00
10-12 lbs. av.	12.00@12.50	12.00@12.50	12.50@13.00	12.50@13.00
12-15 lbs. av.	10.00@11.00	11.50@12.00	10.00@12.00	11.50@12.00
16-22 lbs. av.	8.00@ 8.50	9.50@11.00	10.00@10.50	10.50@11.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	7.00@ 8.00		8.50@10.00	9.00@10.50
PICNICS:				
6-8 lbs. av.		8.00@ 9.00		8.00@ 9.00
BUTTS, Boston Style:				
4-6 lbs. av.	8.00@10.00		10.00@12.50	10.00@11.50
SPARE RIBS:				
Half Sheets:	6.00@ 8.00			
TRIMMINGS:				
Regular	5.00@ 5.50			
Lean	6.50@ 8.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

Dr. John J. Hayes, formerly manager of Sealsic, Inc., is spending a few weeks in New York renewing old acquaintance.

President Samuel Slotkin, Hygrade Food Products Corporation, spent several days in Chicago during the past week.

L. M. Lester, beef, lamb and veal department, and James Rose, branch house sales department, Swift & Company, Chicago, spent a few days in New York.

The sympathy of the trade is extended to Norman Plaatje, treasurer and sales manager of Frank M. Firor, Inc., on the sudden death of Mrs. Plaatje at the age of 28 years. In addition to Mr. Plaatje, a small daughter survives.

R. E. Mohrs, for several years superintendent of the Swift & Company plant at Sioux City, was transferred to New York January second to assume similar duties at the United Dressed Beef Company, succeeding John Fisher, who passed away early in December.

Meat, poultry and game seized and destroyed by the health department of the city of New York during the week ended December 26, 1931, were as follows: Meat.—Brooklyn, 106 lbs.; Manhattan, 2,475 lbs.; Bronx, 535 lbs. Total, 3,116 lbs. Poultry and Game.—Brooklyn, 302 lbs.; Manhattan, 200 lbs.; Queens, 363 lbs. Total, 865 lbs.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended January 2, 1932, were as follows: Meat.—Brooklyn, 860 lbs.; Manhattan, 1,078 lbs.; Bronx, 40 lbs. Total, 1,978 lbs. Fish.—Brooklyn, 19 lbs. Poultry.—Brooklyn, 128 lbs.; Manhattan, 656 lbs.; Queens, 13 lbs.; Richmond, 17 lbs. Total, 843 lbs.

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TEACH WOMEN ABOUT MEAT.

An intensive program of meat lectures and meat demonstrations in Eastern states has just been announced by the National Live Stock and Meat Board as a part of its meat promotion campaign during 1932. The work will start on January 5 and will be under the immediate supervision of Inez S. Willson, director of the board's department of home economics.

These lectures and demonstrations give the housewife practical and authentic information on all phases of meat. Through this means women are instructed in the selection of meat at the market, they learn how to judge quality in meat, how to take advantage of the possibilities of all cuts of meat and how to cook them properly. The January program will be limited to New York state, Connecticut and Massachusetts.

AIDS RETAILER CUSTOMERS.

In an effort to aid customers who have found themselves short of cash as a result of bank closings, Sidney H. Rabinowitz, president of the Colonial Provision Co., Inc., Boston, Mass., has declared a moratorium on customer accounts so affected, pending the reinstatement of banking facilities.

His notice to customers, dated December 17, 1931, offered this cooperation and expressed the hope that "this policy will enable those affected to carry on their business as usual and to pay their new current bills weekly."

BUTCHERS CALFSKIN MEETING.

The annual meeting of the stockholders of the New York Butchers Calfskin Association, Ltd., will be held at the Pennsylvania Hotel, New York, on Wednesday evening, January 27. Election of directors for the coming year, and of inspectors of election to serve at the next annual meeting will take place at the meeting. Transfer books will be closed from December 31, 1931, to January 27, 1932. A capital stock dividend of six per cent on par value has been declared by the board of directors payable on or after March 1, 1932, to stockholders of record as of December 31, 1931.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

FRANCIS GOES TO TOP.

Clarence Francis has been promoted to executive vice president of General Foods Corp., with general supervision over all departments, according to an announcement by C. M. Chester, jr., president. Mr. Francis has served as the corporation's vice president in charge of sales and president of General Foods Sales Co., Inc., for 2½ years, and has just completed a term as president of the Associated Grocery Manufacturers of America. James F. Brownlee, in charge of sales planning, will become the corporation's vice president in charge of sales, also president of General Foods Sales Co., Inc. Carl Whiteman, vice president of the sales company, in charge of sales operations, will be the sales company's vice presi-

**MASTER FOOD SALESMAN.**

The keen and broad-gauge merchandising thinking of Clarence Francis got recognition when he was elected last year to head the Associated Grocery Manufacturers of America, and again last week when he was made executive vice president of General Foods, Inc., in charge of all departments. Here is a master mind in the "new competition" packers have to meet.

Gereke-Allen Carton Co.

17th & Chouteau Blvd.
ST. LOUIS, MO.

Our Display Containers and Cartons are made to suit your individual requirements.

And G-A Designs have an exceptional and outstanding sales appeal and attraction.

Get in touch with us

dent in charge of both planning and operations. "Since 1929 we have had two executive vice presidents, Ralph G. Coburn and Edwin E. Taylor," Mr. Chester stated. "Mr. Coburn will continue as a vice president. Mr. Taylor has decided to retire."

At a recent meeting Clarence Francis was elected a director and member of the executive committee and Verne Burnett a vice-president, and assistant to the executive vice-president.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended January 2, 1932:

West. dresd. meats:	Week ended Jan. 2.	Prev. week.	Cor. week, 1931.
Steers, carcasses	1,931	1,900	2,146
Cows, carcasses	743	788	707
Bulls, carcasses	123	71	214
Veals, carcasses	1,131	1,595	1,615
Lambs, carcasses	14,463	12,428	10,100
Mutton, carcasses	709	913	887
Pork, lbs.	519,611	532,456	541,731
Local slaughters:			
Cattle	1,572	1,107	1,293
Calves	2,054	1,728	1,486
Hogs	5,800	16,044	4,382
Sheep	16,000	5,046	13,644

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston week ended Jan. 2, 1932:

West. dresd. meats:	Week ended Jan. 2.	Prev. week.	Cor. week, 1931.
Steers, carcasses	1,940	1,947	2,272
Cows, carcasses	1,480	1,602	1,519
Bulls, carcasses	45	30	83
Veals, carcasses	877	1,128	1,186
Lambs, carcasses	17,612	18,065	18,196
Mutton, carcasses	944	687	500
Pork, lbs.	405,494	418,224	525,220

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

The Cudahy Packing Co.

Importers and Exporters of
SELECTED SAUSAGE CASINGS

111 West Monroe Street

Chicago, U. S. A.

Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil, Stearine,
Beef Cracklings, Ground Meat Scrap, Fertilizers
Dealers in Hides, Skins, Pelts, Wool and Furs

40 North Market St.

Boston, Mass.

PISTACHIO NUTS

ALL GREEN—BLANCHED

Transform your regular meat products into high-class specialties by using ZENOBIA ALL GREEN BLANCHED PISTACHIO NUTS. They are entirely blanched, always delightfully fresh, ready for immediate use, and very moderately priced. Write today for formula, price and sample.

ZENOBIA CO., INC.

165-167 HUDSON ST., NEW YORK CITY

"THE PISTACHIO HOUSE OF AMERICA"

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium.....	\$ 5.50@ 7.25
Cows, common to medium.....	3.00@ 4.25
Bulls, cutter, common and medium.....	3.00@ 4.75

LIVE CALVES.

Vealers, good to choice.....	8.50@ 10.50
Vealers, medium.....	6.50@ 8.50

LIVE LAMBS.

Lambs, good to choice.....	6.25@ 7.00
Lambs, medium.....	5.25@ 6.25
Lambs, common.....	4.50@ 5.25

LIVE HOGS.

Hogs, 140-210 lbs.....	@ 5.25
Hogs, 180-200 lbs.....	@ 5.25
Hogs, 210-300 lbs.....	4.00@ 4.50

DRESSED HOGS.

Hogs, good to choice.....	8.00@ 8.25
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	18 @ 19
Choice, native, light.....	18 @ 19
Native, common to fair.....	16 @ 17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	17 @ 18
Native choice yearlings, 440@600 lbs.....	18 @ 19
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	10 @ 11
Fresh bologna bulls.....	7 @ 8

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	22 @ 24	24 @ 26
No. 2 ribs.....	19 @ 21	21 @ 23
No. 3 ribs.....	16 @ 18	18 @ 20
No. 1 loins.....	25 @ 27	27 @ 29
No. 2 loins.....	22 @ 24	24 @ 26
No. 3 loins.....	18 @ 20	20 @ 22
No. 1 hinds and ribs.....	20 @ 22	22 @ 24
No. 2 hinds and ribs.....	16 @ 18	18 @ 20
No. 3 hinds and ribs.....	11 @ 13	13 @ 15
No. 1 rounds.....	14 @ 16	16 @ 18
No. 2 rounds.....	13 @ 14	14 @ 15
No. 3 rounds.....	11 @ 12	12 @ 13
No. 1 chuck.....	14 @ 15	15 @ 16
No. 2 chuck.....	13 @ 14	14 @ 15
No. 3 chuck.....	10 @ 12	12 @ 13
Bologna.....	7 @ 8	8 @ 9
Rolls, reg., 6@8 lbs. avg.....	22 @ 23	23 @ 24
Rolls, reg., 4@6 lbs. avg.....	17 @ 18	18 @ 19
Tenderloins, 4@6 lbs. avg.....	50 @ 60	60 @ 70
Tenderloins, 5@6 lbs. avg.....	60 @ 70	70 @ 80
Shoulder clods.....	11 @ 12	12 @ 13

DRESSED VEAL.

Choice.....	17 @ 19
Good.....	16 @ 18
Medium.....	12 @ 14
Common.....	9 @ 11

DRESSED SHEEP AND LAMBS.

Lambs, choice.....	16 @ 17
Lamb, good.....	14 @ 16
Sheep, good.....	6 @ 8
Sheep, medium.....	5 @ 7

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	11 @ 12
Pork tenderloins, fresh.....	25 @ 30
Pork tenderloins, frozen.....	22 @ 23
Shoulders, city, 10@12 lbs. avg.....	13 @ 15
Shoulders, Western, 10@12 lbs. avg.....	8 @ 9
Butts, boneless, Western.....	13 @ 14
Butts, regular, Western.....	10 @ 11
Hams, Western, fresh, 10@12 lbs. av.....	10 @ 11
Hams, city, fresh, 6@10 lbs. av.....	13 @ 20
Picnic hams, Western, fresh, 6@8 lbs. average.....	9 @ 10
Pork trimmings, extra lean.....	10 @ 11
Pork trimmings, regular 50% lean.....	5 @ 6
Spareribs, fresh.....	8 @ 9

SMOKED MEATS.

Hams, 8-10 lbs. avg.....	15 @ 16
Hams, 10@12 lbs. avg.....	15 @ 16
Hams, 12@14 lbs. avg.....	15 @ 16
Picnics, 4@6 lbs. avg.....	9 @ 10
Picnics, 6@8 lbs. avg.....	9 @ 10
Rollettes, 8@10 lbs. avg.....	13 @ 14
Beef tongue, light.....	22 @ 24
Beef tongue, heavy.....	24 @ 27
Bacon, boneless, Western.....	17 @ 18
Bacon, boneless, city.....	17 @ 20
City pickled bellies, 8@10 lbs. avg.....	14 @ 16

FANCY MEATS.

Fresh steer tongues, untrimmed.....	180 a pound
Fresh steer tongues, l. c. trim'd.....	350 a pound
Sweetbread, beef.....	250 a pound
Sweetbread, veal.....	600 a pair
Beef kidneys.....	150 a pound
Mutton kidneys.....	100 each
Livers, beef.....	410 a pound
Oxtails.....	150 a pound
Beef hanging tenders.....	280 a pound
Lamb fries.....	100 a pair

BUTCHERS' FAT.

Shop fat.....	@ .50 per cwt.
Breast fat.....	@ .75 per cwt.
Edible suet.....	@ .02 per lb.
Cond. suet.....	@ 1.00 per cwt.

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	5 .75	.80	.85	1.25	
Prime No. 2 veals.....	3 .55	.55	.60	1.00	
Buttermilk No. 1.....	2 .45	.50	.55		
Buttermilk No. 2.....	1 .30	.35	.40		
Branded gruby.....	1 .20	.25	.30	.40	
Number 3.....	1 .15	.20	.25	.35	

BUTTER.

Creamery, extra (92 score).....	@ 29
Creamery, firsts (88 to 89 score).....	@ 24 1/2
Creamery, seconds (84 to 87 score).....	@ 23 1/2
Creamery, lower grades.....	@ 22 1/2

EGGS.

(Mixed Colors.)

Extra, dozen.....	29 @ 29 1/2
Extra, firsts, dozen.....	27 @ 28
Firsts.....	24 1/2 @ 25
Checks.....	@ 17

LIVE POULTRY.

Fowls, colored, via freight.....	@ 24
Broilers, Leghorns, via freight.....	@ 20

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.....	@ 21
Western, 48 to 54 lbs. to dozen, lb.....	@ 19
Western, 43 to 47 lbs. to dozen, lb.....	@ 17
Western, 36 to 42 lbs. to dozen, lb.....	@ 16
Western, 30 to 35 lbs. to dozen, lb.....	@ 15

Fowls—fresh—dry pkd.—12 to box—prime to fcy:	
Western, 60 to 65 lbs. to dozen, lb.....	@ 22
Western, 48 to 54 lbs. to dozen, lb.....	@ 20
Western, 43 to 47 lbs. to dozen, lb.....	@ 18
Western, 36 to 42 lbs. to dozen, lb.....	@ 17
Western, 30 to 35 lbs. to dozen, lb.....	@ 16

Chickens, fresh, 12 to box, fair to good:	
Western, 21-24 lbs. to dozen, lb.....	@ 20

Ducks—	
Maryland, prime to fancy.....	@ 20

Squabs—	
White, ungraded, per lb.....	@ 45

Turkeys, fresh—dry pkd.:	
Young toms, choice.....	@ 32
Young hens, choice.....	@ 32

Fowls, frozen—dry pkd.—12 to box—prime to fcy:	
Western, 60 to 65 lbs. to dozen, lb.....	@ 22
Western, 48 to 54 lbs. to dozen, lb.....	@ 20
Western, 43 to 47 lbs. to dozen, lb.....	@ 18

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Dec. 31, 1931:

	Dec. 25	26	28	29	30	31
Chicago—Holiday	29 1/2	29 1/2	29 1/2	29 1/2	27	27
New York ..	31	31	31	31	29	28
Boston ..	Holiday	31 1/2	31	29 1/2	28 1/2	
Phila. ..	32	32	32	30	29	

Wholesale price carlots—fresh centralized butter—90 score at Chicago:

	Holiday	25	25	25	25
Receipts of butter by cities (tubs):					
This week.	Last week.	Last year.	—Since Jan. 1—	1932.	1931.
Chicago.	27,858	24,492	Holiday	3,241,620	Holiday
N. Y....	49,963	48,405	"	3,745,620	"
Boston ..	14,516	12,320	"	1,100,683	"
Phila. ..	14,350	15,932	"	1,208,888	"

Total 105,996 101,149 Holiday 9,292,119 Holiday
Cold storage movement (lbs.):

	In	Out	On hand week-day	Same
Dec. 30.	Dec. 30.	Dec. 30.	Dec. 31.	last year.
Chicago ..	61,527	286,001	5,901,705	Holiday
New York ..	23,240	45,064	1,942,421	"
Boston ..	13,356	1,358,000	"	"
Phila.	42,840	16,005	532,733	"
Total	117,607	358,416	9,734,868	Holiday

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton ex vessel Atlantic ports.....	@ 22.00
Ammonium sulphate, double bags, per 100 lb. S.A.S. New York.....	@ nom.
Blood dried, 15-16% per unit.....	@ 1.50
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory.....	Nominal
Fish guano, foreign, 18@14% ammonia, 10% B. P. L.....	3.00 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd Balt. & Norfolk.....	2.20 @ 50c
Soda Nitrate in bags, 100 lbs. spot.....	@ 1.77
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	1.50 @ 10c
Tankage, unground, 8@10% ammonia.....	1.25 @ 10c

Phosphates.

Foreign, bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 19.00
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f.....	@ 21.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 8.00

Potash.

Manure salt, 20% bulk, per ton.....	@ 12.85
Kalnut, 14% bulk, per ton.....	@ 9.70
Muriate in bags, basis 80%, per ton.....	@ 87.15
Sulphate in bags, basis 90%, per ton.....	@ 48.25

Beef.

Cracklings, 50% unground.....	@ .32 1/2
Cracklings, 60% unground.....	@ .35c

BONES, HOOFS AND HORNS.

Bound shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 60.00
Black or striped hoots, per ton.....	45.00 @ 50.00
White hoots, per ton.....	@ 65.00
Leg bones, avg. 50 to 60 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended January 2, 1932, with comparisons:

	Week ended Jan. 2.	Prev. week.	Cor. week, 1931.
West. drsd meats:			
Steers, carcasses.....	5,684	4,877	6,000
Cows, carcasses.....	898	537	600
Bulls, carcasses.....	178	112	120
Veals, carcasses.....	8,732	10,106	9,000
Lambs, carcasses.....	25,522	25,288	27,000
Mutton, carcasses.....	1,310	1,524	2,500
Beef cuts, lbs.....	254,826	119,442	193,907
Pork, lbs.....	2,275,827	2,291,600	1,834,000

Local slaughters:

Cattle.....	8,482	7,966	8,200
Calves.....	9,710	12,816	9,900
Hogs.....	58,757	52,805	47,000
Sheep.....	68,220	50,715	59,000

MEAT IMPORTS AT NEW YORK.

For week ended January 2, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Oleo stearine.....		20,189 lbs.
Canada—S. P. ham.....		12,900 lbs.
Canada—Bacon.....		2,440 lbs.
Canada—Sausage.....		785 lbs.
Canada—Fresh pork tenderloin.....		320 lbs.
Germany—Ham.....		3,263 lbs.
Germany—Sausage.....		2,915 lbs.
Hungary—Bacon.....		330 lbs.
Ireland—Bacon.....		5,624 lbs.
Ireland—Ham.....		471 lbs.
Italy—Sausage.....		196 lbs.
Paraguay—Jerked beef.....		6,700 lbs.
Uruguay—Canned corned beef.....		100,800 lbs.

Emil Kohn, Inc.
Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

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